

in Spanish. These “little ones” make for a big, hearty meal.  
505.753.3200

The Artesian Restaurant in Ojo Caliente has a New Mexico flavor not to be missed. After a day or night, or week, in the pools at Ojo Caliente Spa you can retire your robe and don your evening dress and have a fabulously fresh dinner experience. But for dessert, all those who hail chocolate must try their Chocolate Cigar. Warm bittersweet chocolate ganache wrapped in flaky phyllo dough. They warn that it may be habit forming, but in the nicest of ways. If this sounds like a good date – it is. Call for their full Valentine’s weekend menu. 505.583.2233

It’s good to have choices when dining out – especially with friends that might not have the same tastes. El Meze makes it easy. The atmosphere is simply cool – a cozy, seductive, old-style hacienda. Order Old Spanish fare or Middle Eastern cuisine. Try the grilled prawns with lemon wedges and Moroccan spices, or how about the hearty grilled double cut lamb chops with cracked black pepper and lavender served with fried garlic chips. Their specialty dish is a Pan Seared Chilean Sea Bass with sweet potatoes, fennel, andouille sausage and oranges in a rich saffron broth. This is one of Fred Muller’s incredible creations. The fish is pan seared, then put into the oven to finish cooking to perfection. Placed on top of saffron broth with chunks of the above, it is finished off with a dash of lemon juice and a drizzle of cilantro sauce. The combination of flavors and textures is unbelievable. 575.751.3337

Inevitably among family and friends that travel here the question arises –Where was the best red chile you ever had? My answer comes strong and quick: The Shed in Santa Fe. This happened when I was a teenager and the designation has never been replaced. Must be something special about it. The chili is grown on farms in Hatch exclusively for the restaurant. They process it daily in their own mill too. A generational favorite: #4 Red Chile Enchilada Plate topped with a fried egg. 505.982.9030

Near the stalwart Luna Mansion in Los Lunas lies a 1913 Spanish structural and ornamentally designed home full of the best smells of New Mexican cuisine. Teofilo’s Restaurante does it all – one of its best is Steak Teofilo, a choice ribeye served with papitas, calabacitas a fresh garden salad and, of course, sopaipillas. 505.865.5511

Sabroso Restuarant and Grill in Arroyo Seco boasts New Mexico’s only wood-fired Grill. It imparts a special smoky flavor you just, well, can’t get anywhere else. For lamb, beef and seafood its a real treat. Add in the ambiance of a near-ancient historic Spanish adobe building, great ambiance, giant fireplace and full bar (with sofa seating, too), it’s a must try for any food follower. 575.776.3333



El Meze’s Pan Seared Chilean Sea Bass. Photo courtesy Nikesha Breeze

El Monte Sagrado already has the look and feel of class, but the chef is always expanding the unique and sophisticated menus for the three restaurants – the AAA Four-Diamond De La Tierra Restaurant, The Garden for breakfast and lunch, and the Anaconda Bar. Chef John Cox strives to create every dish with the freshest ingredients, focusing on local, seasonal and organic ingredients. The Velarde Apple Salad with Fall Greens and Local Goat Cheese showcases the abundance of delicious flavors available in northern New Mexico. 575.737.9855

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