## Santa Fe: Tasty Traditions Year-round, Part Two



**Dining out in Santa Fe** is more than just a pastime. It's a passion. So, if you're traveling to <u>New Mexico</u>'s capital city, arrive a little bit hungry. The region's commitment to sustainable food production means even modest, corner cafés compete for freshness and flavor with high-profile "name chef" restaurants. The end result is an epicurean bonanza for diners. Here are three of my favorite food stops in and around town. For Part One of this Article, **Click Here**.

La Casa Sena: Ideally sequestered inside a flower bedecked courtyard in Santa Fe Plaza, La Casa Sena's ambience with its flowing fountains and curved archways exudes romance. Enjoy American Southwest cuisine at its finest in *al fresco* serenity on the outdoor patio or dine by candlelight in the beautifully appointed dining room. The restaurant's executive chef, Patrick Gharrity, shops locally and his ever changing La Casa Sena, 125 East Palace Avenue Santa Fe. Tel: 505-988-9232 www.lacasasena.com.

Amaya Restaurant: I took advantage of my stay at Hotel Santa Fe to dine in the hotel's Amaya Restaurant where the menu blends Native cuisine with American contemporary dishes. Most impressive was the Prix Fixe Menu which included a choice of steak, salmon, roasted Poblano chile or marinated chicken breast preceded by an appetizer and followed by dessert, all for an extremely reasonable price of \$23.



Amaya Bar and Lounge: On cool evenings, sink into a leather chair by the roaring fire in the hotel lounge. A quiet, laid back haven with reasonably priced drinks, the lounge is especially inviting on Friday and Saturday evenings with its live Native American flute and guitar music on tap. During the summer, take time to relax on the outdoor patio under an expansive New Mexico sky. This is also a great choice for the hotel's full service breakfast. The Hotel Santa Fe's setting and décor makes for a memorable Southwest experience.

Hotel Santa Fe, 1501 Paseo de Peralta, Santa Fe. Tel: 505-955-7805.www.hotelsantafe.com.

At Real Food Nation, Executive Chef Kim Müller practices her Slow Food philosophy by cultivating home grown produce in the sunny garden right behind the eatery. She develops her menu each week according to produce at its peak of freshness so what you'll see on her tasty menu is literally grown in the back yard.

I found **Real Food Nation's Café** a welcoming way station on my drive out of town en route to Abiquii and Georgia O'Keeffe's ranch. For me, the freshly cooked local eggs and hearty breakfast rolls were the perfect start to a day spent outdoors. Just absorbing the aroma of the café's baked breads and aromatic simmering soups was enough to guarantee a return visit. Coffee was superb.

For a special occasion or event, Real Food Nation hosts gourmet dinners in their Supper Club. Coined "Farm Fine Dining" the evening meals-served Wednesday through Sunday- feature seasonal, Mediterranean-inspired cuisine served in an intimate setting. As usual, Chef Muller emphasizes organic produce along with sustainably raised and fished meats and seafood. To complete the healthy, all-natural repast, diners can choose from a selection of organic, biodynamically produced wines. 624 Old Las Vegas Highway, Santa Fe, Tel: 505-466-3886. <a href="https://www.realfoodnation.biz">www.realfoodnation.biz</a>

American Eagle now flies into Santa Fe Municipal Airport from Los Angles at reasonable rates. Flights from San Francisco Airport to Albuquerque, New Mexico offer the option of a car rental and a scenic drive to Santa Fe. Connecting with Albuquerque Airport by shuttle, the Rail Runner Express terminates its run in the Railyard, home of the Santa Fe's celebrated Farmer's Market. Every train is met by free shuttles.

Visit the Santa Fe Convention and Visitors Bureau at <a href="www.santafe.org">www.santafe.org</a>. Located at 201 W. Marcy Street, Santa Fe, NM. Tel: 800-777-2489.