

Client-designed Full Page Ad (with Logo) \$2,500



Executive Chef Cristian Pontiggia creates Italian cuisine using fresh local Farmer's Market ingredients, flown in daily seafood, natural locally raised meats, and gluten-free pasta dishes.



osteriadassisi.com



Piano lounge featuring local favorite Tucker Binkley

Osteria D'Assisi Restaurant & Piano Lounge

Tuesday–Saturday 6pm to close 58 South Federal Place, Santa Fe, NM
Happy Hour 4:30–6:30 Daily (505) 986-5858

Restaurant Visual Advertorial *Trend* Writes and Designs
Special pricing \$3,000. Client provides photo.
TREND Fall 2018
Space Reservation by August 20, 2018
Distributed Sep 28, 2018 – April 2019



Il Piatto

95 West Marcy Street, Santa Fe, New Mexico
505-984-1091 | ilpiattosantafe.com

Fresh New Mexico peaches and beet greens flavor the slow-roast pork shoulder.

Photos left and top right: Kate Russell

Two-page Restaurant Visual Advertorial \$5,000
Client provides photos, Trend writes and designs.



The Compound

653 Canyon Road, Santa Fe, New Mexico
505-982-4353 | compoundrestaurant.com

In the 15 years since chef-owner Mark Kiffin took over this venerable Canyon Road institution, The Compound has shed its outdated ambience and reestablished itself as one of Santa Fe's prime destinations for fine dining. Blending the classic appeal of traditional Santa Fe architecture with a sleekly minimalist aesthetic, Kiffin has managed to honor the city's past while reflecting its hipper, more accessible present. In the coming year, the restaurant will celebrate its 50th anniversary in Santa Fe with a spectacular celebration planned for guests both local and from all over the world.

In keeping with this intention, Kiffin has fashioned a menu that pays homage to classic Continental cooking while fusing fresh ingredients and flawless technique, yielding an updated take on contemporary American cuisine that has garnered some of the culinary world's highest awards.



TOP: BONCRATIOUS. BOTTOM AND OPPOSITE: DOUGLAS MERRIAM



Expect favorites to be prepared with innovative flourishes, like roasted rack of lamb with chickpeas, heirloom carrots, and grilled ramps accompanied by salsa verde and romesco sauce; or a pan-roasted chicken breast stuffed with house-made chorizo, roasted sweet pepper, and cilantro alongside a fingerling potato stew. The wine list pairs especially well with the food, so don't miss the opportunity to sample a new vintage. Desserts are inventive, ranging from decadent to refreshing, or both, such as ruby grapefruit granita with grapefruit-basil salad and poppy-seed cake, frozen passion fruit, and white chocolate mousse in a blueberry-ginger port glaze.

Outside the elegant dining room is a flower-filled patio as well as a smaller garden patio for private parties. All private dining rooms can be reserved for groups of 10 to 200 people, with special tasting menus available.

Organic Scottish salmon with chanterelle and squash blossom risotto, beurre blanc, and fried kale.

Opposite: The Compound restaurant interior; veal porterhouse with ragout of chanterelle mushrooms, bacon, and baby tomatoes; sautéed kale; and Madeira jus.