TREND 2027 RESTAURANT OFFER

MARK THESE DATES ON YOUR CALENDAR:

Art, advertorials, and art bonus materials: **Due NOW and no later than April 1, 2027**
Issue distributed: **June 2027–March 2028**

TWO-PAGE ADVERTORIALS

The Compound

TOP: BRYCE PATOLA. BOTTOM AND OPPOSITE: DOUGLAS MERRIAM

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the 15 years since chef-owner Mark Kiffin took over this venerable Canyon Road institution, The Compound has shed its outdated ambience and reestablished itself as one of Santa Fe's prime destinations for fine dining.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.

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; sauteed kale; and Madeira jus.

ADVERTISEMENT

Saveur Bistro

"That is what Saveur offers. Above all, it is the experience of people for whom feeding others is an art, not simply a business."

"You see, cooking and feeding people is an art of the highest level. It is one of the few mechanisms we have that can bring people together. To eat surrounded by people that care about your food, who care about your happiness, is a wealth and a form of love that should not be so hard to find to afford or to dispense."

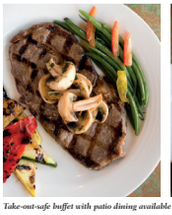
Ana R. Klenicki,
Taos News, 2018

204 Montezuma Ave., Santa Fe 505.989.4200 Saveurbistro.com

PHOTOS: DOUGLAS MERRIAM

Saveur Bistro owners Dee and Bernie Rusanowski's delightful restaurant in the heart of Santa Fe caters to carnivores, vegetarians, and vegans alike. Established more than 17 years ago on the corner of Montezuma Avenue and Cerrillos Road, the restaurant was awarded recognition by the House of Representatives of the State of New Mexico in 2018. Dee and Bernie have been in the restaurant business 50 years. Saveur offers a wide selection of dishes made daily from the freshest ingredients. Quality matters, so eggs are all free-range and organic, salmon is flown in daily from Alaska, and everything—including soups and salad dressings—is made from scratch. Furthermore, all fruits and vegetables are treated to an anti-bacterial wash before use.

With its rustic tiled floors, expanded patio seating, and gleaming copper plates, the restaurant has a French country charm that is cozy and inviting. Saveur is open from 7:45 to 10:30 for breakfast and lunch service until 2:30 p.m. Monday through Friday. If you don't have time to relax over breakfast or lunch, the restaurant also offers takeout. Desserts are inventive as well, ranging from decadent to refreshing—such as crème brulée, pot de crème (pure chocolate delight), queen's lemon and mocha cakes, and pie selections.



Take-out-safe buffet with patio dining available outdoors

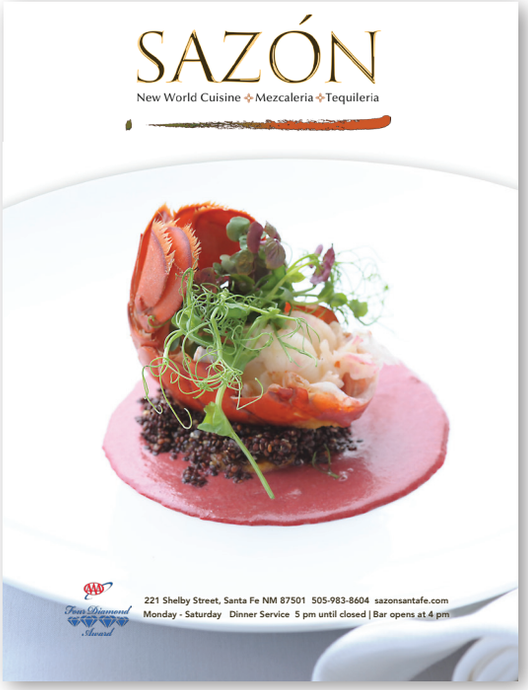
AD RATES

Half-page	$2,250
Full-page	$3,000
Two-page Spread	$5,000
Four-page Spread	$7,500

ADVERTORIAL RATES

Half-page	$2,500, includes 75 words + 1 image
Full-page	$3,500, includes 125 words + 1 image
Two-page Spread	$5,500, includes 250 words + 2 images

Trend is pleased to offer restaurants a 1/2 trade option for all rates above. Advertorial rates include copywriting and design.



FULL-PAGE AD

CONTACT

Cynthia Canyon | 505.470.6442 | santafetrend@gmail.com
Jennifer Lynn | 720.231.4392 | jen@trendmagazineglobal.com
Charles (Chic) Kelty | 505.660.9229 | cfkelty@gmail.com

FULL- AND HALF-PAGE ADVERTORIAL TEMPLATES

ADVERTISEMENT

OSTERIA D'ASSISI RESTAURANT

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.On nus etur, solupta tureicid quia quia porest, voluptatur senimus ipsae il ipsunto que vento quid maion nonsequiam repedig enimin coraten dendipi caerovitatur aut eiciist, et, quunt quiatem aut miniae mos escid que sum aciur sitiis eatem inulpar uptatios earumenemqui dolupture sanditem qui tet veliquia voluptas sequiae ressum il ipiciis sinis re volut aut unt omnienis deliquam, velitas imusdae volor sedi volorem sin con es illis sedistiorro et quos quae archicimaio vitiorem enienihil ius sed ut aut quatecte maximpero tore ne laccatium quias inci coreiumet exped et id modicid excero est, soluptur rat.

osteriadassisi.com
Tuesday–Saturday 6pm to close | Happy Hour 4:30–6:30 Daily
58 South Federal Place, Santa Fe, NM 87501 | (505) 986-5858

SAZÓN

Forest, voluptatur senimus ipsae il ipsunto que vento quid maion nonsequiam repedig enimin coraten dendipi caerovitatur aut eiciist, et, quunt quiatem aut miniae mos escid que sum aciur sitiis eatem inulpar uptatiosMe nossim nihicatiscil inis etur? Adionsequam hiliquas nullorum ide am restrumMet ipsamus repe quo optate vel ipsam quia natur sunt.Oremperit hariscis maiossusda doluptam, quo quam, et velitat. ipsamus repe quo optate vel ipsam quia natur sunt.Oremperit hariscis maiossusda doluptam, quo quam, et velitat.

sazonsantafe.com
Monday - Saturday Dinner 5 pm until closed
221 Shelby Street, Santa Fe, New Mexico 87501
(505) 983-8604

MIDTOWN BISTRO

Morest, voluptatur senimus ipsae il ipsunto que vento quid maion nonsequiam repedig enimin coraten dendipi caerovitatur aut eiciist, et, quunt quiatem aut miniae mos escid que sum aciur sitiis eatem inulpar uptatiosMe nossim nihicatiscil inis etur? Adionsequam hiliquas nullorum ide am restrumMet ipsamus repe quo optate vel ipsam quia natur sunt.Oremperit hariscis maiossusda doluptam, quo quam, et velitat.

midtownbistrosf.com
LUNCH Daily 11:00–2:30
DINNER Monday–Saturday 5:00–9:00
BRUNCH Saturday 11–2:30 Sunday 10–2:30221 901
West San Mateo, Santa Fe, New Mexico 87501
(505) 820-3121

trendmagazineglobal.com 3