

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

THANKSGIVING BUFFET 2019

STARTERS

lobster sherry bisque

apple and butternut squash bisque with cinnamon croutons

spinach salad with apples, bacon, candied pecans and blue cheese crumbles
with chokecherry and shallot vinaigrette

mixed green salad with julienne carrots, jicama and assorted dressings

charcuterie & cheeses

genoa salami, hot capicola, mortadella, andouille, pheasant sausage, morcilla, stilton, morbier,
sage derby, domestic cheeses, assorted olives, fruit jams, assorted mustards and crusty breads

peel and eat shrimp, oysters on the half shell, smoked scottish salmon and crab cakes
served with a variety of sauces

CARVING STATION

herb roasted all-natural turkey with giblet gravy and house-made cranberry sauce

mustard and pepper seasoned prime rib au jus and horseradish cream

ENTREES

braised duck quarters with cherry reduction and wild rice

dijon herb crusted scottish salmon

ancho glazed elk short ribs

PASTA STATION

penne pasta with variety of seafood, sausages, marinara sauce, butter herb sauce
and traditional toppings

SIDES

traditional creamy mashed potatoes - corn bread and herb stuffing –
roasted turnips and butternut squash with sticky walnut topping – wild rice pilaf –
brussels sprouts with shallots with wild mushrooms balsamic glazed pearl onions

ASSORTED DESSERTS

thursday, november 28th noon - 5:45pm

adults \$80 – seniors \$65 (63 and up) – children (12 and under) \$30

All reservations will be subject to a no-show fee of \$25 per person in the event the reservation
is not cancelled 48 hours before the reservation time

20% gratuity automatically added for holidays

reservation at 505-955-7850 -www.hotelsantafe.com- dine@hotelsantafe.com