

# A M A Y A

AT HOTEL SANTA FE  
THE HACIENDA & SPA

## 2020 HOLIDAY MENU

december 18, 2020 through january 2, 2021

*pickup or room delivery 3:00pm to 9:00pm*

**DIAL 7805**

### SOUP

butternut squash bisque with cranberry-sweet potato salsa

8/10

### PICURIS SALAD (V)

romaine hearts, roasted corn, cherry tomatoes, cucumber, kidney beans,  
red chile dusted tortillas and maple soy vinaigrette

15 +6 add grilled chix or salmon

### GREEN CHILE CHICKEN ENCHILADAS (GF)

white corn tortillas, cheddar jack cheese, topped with fresh pico de gallo, guacamole,  
sour cream and pinto beans

16

### CHIPS AND SALSA (V) (GF)(VG)

house made white corn tortilla chips and salsa fresca

8 +4 add guacamole

### POBLANO

stuffed poblano with tomato, corn, and black beans served over cilantro rice with almond chile  
mole negro

16

### LAMB CHOPS

with mixed green salad, and chimichurri sauce

18

### DUCK BREAST

slow seared maple leaf breast of duck with sweet potato mash, green bean almandine, glazed  
carrots and sweet cranberry veal reduction

28

### BEEF

peppercorn roasted beef tenderloin, sweet potato mash, grilled asparagus and wild mushroom  
veal reduction

32

### FISH

garlic butter wild salmon, with green chile potato galette, sauteed spinach, duck fat roasted  
carrots,

30

### BURGER

all natural bison 17

or black angus beef 15

on a butter brioche bun with lettuce, tomato, onion and a barrio brinery pickle  
add nm roasted green chile, white tillamook, bacon or avocado for .50 each

*a 20% service charge will be added to all orders*