

A M A Y A

---

AT HOTEL SANTA FE  
THE HACIENDA & SPA

## CHRISTMAS 2018

### STARTERS

maine lobster corn chowder with garlic toast

butter lettuce salad with sweet and tart cherries, spiced pecans, fresh oranges and crème fraiche dressing

traditional green salad with accompaniments and assorted dressings

display of cured meats including, genoa salami, hot capocola, bilbao chorizo, morcilla, andouille, soppressata and assorted pates

peel and eat patagonian shrimp, oysters on the half shell, smoked scottish salmon, shrimp and scallop ceviche and crab legs with cocktail sauce, red chile remoulade and mignonette sauce

display of stilton, manchego, sage derby, petit basque, morbier and brie with grilled vegetables and olives

### CARVING STATION

slow roasted prime rib au jus with horseradish cream

herb and mustard crusted leg of lamb with shallot veal reduction

### ENTREES

almond and truffle butter salmon

herb crusted roasted turkey breast with pan gravy

braised duck quarters with pancetta-red cabbage

### ACCOMPANIMENTS

creamy mashed potatoes

crispy brussels sprouts with curry butter

glazed carrots

### ASSORTED DESSERTS

tuesday, december 25th 11:45am - 6:00pm

adults \$65 – seniors \$55 (63 and up) – children \$30 (12 and under)

6 and under, free with an adult

18% gratuity automatically added for holidays

for reservations, 505-955-7805 -- [dine@hotelsantafe.com](mailto:dine@hotelsantafe.com)