

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

THANKSGIVING 2018

STARTERS

apple-butternut squash bisque with candied pumpkin seeds

hatteras style clam chowder

red wine poached pear, spinach, frisee, toasted almond and cranberry salad with maple-verjus vinaigrette

traditional winter salad with accompaniments

charcuterie display, european antipasto display to include genoa salami, smoked duck breast, morcilla, pork rillette, spanish chorizo, pheasant sausage, rattlesnake sausage, cantipalitos, assorted pates, andouille sausage, grilled vegetables

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

cheese display with stilton, morbier, comte, sage derby, port wine derby, domestic cheddar assortment and assorted olives, fruit jams, fresh grapes, assorted crackers

CARVING STATION

all-natural herb and garlic roasted turkey with pan gravy
mustard and chipotle seasoned black angus prime rib, horseradish cream and au jus

ENTREES

guajillo and corn braised buffalo short ribs

pan seared scottish salmon with lemon beurre blanc

slow seared lamb chops with veal and mint reduction

SIDES

green bean casserole, roasted mushrooms in brown butter, charred brussels sprouts and baby carrots, roasted root vegetables in garlic butter, classic creamy mashed potatoes with turkey gravy, corn and sage stuffing, braised sweet potatoes with maple syrup and marshmallows

ASSORTED DESSERTS

thursday, november 22nd 11:45am - 6:00pm
adults \$65 – seniors \$55 (63 and up) – children (12 and under) \$30
18% gratuity automatically added for holidays
for reservations, 505-955-7805 -- dine@hotelsantafe.com