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AT HOTEL SANTA FE  
THE HACIENDA & SPA

*THANKSGIVING MENU 2021 PRE-FIXE*

**APPETIZERS**

**ROASTED BUTTERNUT SQUASH AND APPLE BISQUE**

spiced pumpkin seeds and avocado crème  
Bowl 10 – Cup 8

**FALL SALAD**

fresh spinach, D 'Anjou pears, pomegranate seeds, candied pecans, feta cheese, and balsamic vinaigrette  
8

**ENTRÉE'S**

**GARLIC AND HERB FILET MIGNON**

charred brussels sprouts, wild mushroom risotto in a red wine veal reduction  
34

**SAGE ROASTED NATURAL TURKEY**

pan gravy, cranberry sauce, corn bread stuffing, green beans almondine  
30

**LEMON AND THYME SEARED SCOTTISH SALMON**

roasted fingerling potatoes, caramelized onions, glazed carrots in lemon capers reduction  
30

**DESSERTS**

**TRADITIONAL PUMPKIN PIE**

fresh whipped cream  
8

**VANILLA CRÈME BRULE**

8

**CHOCOLATE LAVA CAKE**

caramel sauce and chocolate ice cream  
8

*\$45/per person pre-fixe  
(Choice of 1 Appetizer, 1 Entrée & 1 Dessert)  
or  
a la carte*