

A M A Y A

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
28

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*