

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

THANKSGIVING MENU 2022 PRE-FIXE

*\$65/per person pre-fixe
(Choice of 1 Appetizer, 1 Entrée & 1 Dessert)*

or
a la carte

APPETIZERS

HATCH GREEN CHILE CHICKEN & CORN CHOWDER

Bowl 18 – Cup 16

FALL SALAD

roasted butternut squash, fresh apples, pomegranate seeds, spinach
topped with a honey cinnamon vinaigrette & feta cheese

16

HICKORY SMOKED QUAIL

served with a chive mascarpone polenta & red chile gastrique

20

ENTRÉE'S

PAN SEARED FILET MIGNON

potatoes lyonnaise, balsamic glazed brussel sprouts & a red wine shallot reduction

48

ALL NATURAL HERBED TURKEY

pan gravy, cranberry sauce, southwest corn bread stuffing, sauteed green beans & mashed potatoes

38

LEMON AND HERB BUTTER SCOTTISH SALMON

roasted garlic & parsnip puree, grilled asparagus with a mustard foam

44

VEGETARIAN SAMPLER

Mashed potatoes, green beans, brussel sprouts, grilled asparagus with a mustard foam

36

DESSERTS

TRADITIONAL PUMPKIN PIE

fresh whipped cream

14

VANILLA CRÈME BRULE

14

CHOCOLATE LAVA CAKE

caramel sauce and chocolate ice cream

14