

STABLES

Ranch Grille

Merry  Christmas



Join Us
for our
Christmas Feast

ENJOY OUR THREE-COURSE PLATED MENU SEATING TIMES FROM 12 - 8 PM
\$65 PER GUEST, \$25 FOR CHILDREN UNDER 10
TAX, GRATUITY & BEVERAGES ARE NOT INCLUDED
RESERVE AT (520) 398-3515 OR TUBACGOLFRESORT.COM

Our Christmas feast includes the following three courses:

FIRST COURSE IS A TRIO OF SALADS

Tri-colored Tortellini Salad

Roasted fennel & peppers,
artichokes, sun-dried tomatoes,
toasted pine nuts, feta cheese,
caramelized sweet onion,
white balsamic vinaigrette

Butternut

Squash Bisque
Cardamom crema
and spiced pepitas

Frisée & Limestone Greens

Clementine segments,
roasted Sahuarita pecans,
pomegranate arils, Crow's Dairy
goat cheese, AZ winter citrus,
prosecco vinaigrette

SECOND COURSE IS A CHOICE OF FIVE ENTRÉES

Braised Pork Loin

Tart cherry apricot mostarda,
Manchego-caramelized onion
scalloped potatoes, sautéed
haricot verts, shallot & garlic

Rack of Lamb

Half rack of New Zealand Lamb,
Tempranillo demi-glace,
roasted fingerling potatoes,
grilled asparagus

Pan-Seared Grouper

Sauce Vierge,
wild rice pilaf,
peas & artichokes,
pan-seared squash,
roasted peppers, onions

Stuffed Cornish Game Hen

Pan sauce, duck fat wild
mushroom stuffing, mashed
potatoes, sautéed greens,
toasted almond slivers

Otero Harvest

Roasted fingerlings, wild rice
pilaf, sautéed greens, grilled
asparagus, pan-seared squash,
sauce Vierge **GF & V**

THIRD COURSE IS A DUO OF DESSERTS

Ricotta Cheese Cake

Sahuarita pecan-
salted caramel glaze

Black Forest Cake

Rum-soaked chocolate cake,
black cherry mousse Icing