

**STABLES**  
Ranch Grille

# JOIN US FOR A THREE COURSE THANKSGIVING FEAST



ENJOY OUR THREE-COURSE PLATED MENU SEATING TIMES FROM 12 - 8 PM  
\$60 PER GUEST, \$25 FOR CHILDREN UNDER 10  
TAX, GRATUITY & BEVERAGES ARE NOT INCLUDED  
RESERVE AT (520) 398-3515 OR [TUBACGOLFRESORT.COM](http://TUBACGOLFRESORT.COM)

*Our Thanksgiving feast includes the following three courses:*

## FIRST COURSE IS A TRIO OF SALADS

### Local Salad

Baby kale, Wilcox apples, Sahuarita pecans, Crow's goat cheese, dried cranberries, caramelized sweet onions, oregano vinaigrette

### Native Salad

Quinoa, tepary beans, pears, red onion, spinach, manchego, candied walnuts, toasted fennel and preserved lemon vinaigrette

### Sonoran Salad

Orzo pasta salad, black beans, cherry heirloom tomatoes, anaheim peppers, red onions, cotija cheese, serrano ham chicharrónes

## SECOND COURSE IS A CHOICE OF ENTRÉE

### Traditional Plate

Sage gravy, sliced turkey breast, pulled dark meat, mashed potatoes, candied yams, herb stuffing, green beans, and cranberry relish

### Pan-Seared Halibut

Creamed leeks, wild rice, grilled asparagus, lemon gremolata

### Orange Honey Bourbon Ham

Scalloped potatoes, baby carrots, green beans with herbs and garlic

### Otero Harvest

Wild rice, candied yams, baby carrots, green beans, grilled asparagus, cranberry relish **GF & V**

## THIRD COURSE IS A DUO OF DESSERTS

### Traditional Pumpkin Pie

Cinnamon-nutmeg spiced crème chantilly

### Southwestern Chocolate Cake

Layered with chocolate mousse, hint of chili, chocolate ganache, berries