

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

Christmas 2017

STARTERS

green chile pork posole with homemade flour tortillas

roasted beet and goat cheese salad, candied walnuts, kale, and fig vinaigrette

winter salad: torn romaine lettuce, feta cheese, white beans, roasted peppers and pepperoncini, with red wine vinaigrette

charcuterie display, genoa salami, hot capicola, mortadella, andouille sausage, pheasant sausage, morcilla sausage, assorted olives, mustards, crusty breads and fresh fruit

european and domestic cheese display with, stilton, morbier, sage derby, port wine derby, domestic cheeses, assorted olives, fruit jams, fresh grapes, assorted crackers

peel and eat shrimp, oysters on the half shell, smoked scottish salmon, with cocktail sauce, st louis sauce and mignonette sauce

MADE TO ORDER OMELETS

assorted peppers, mushrooms, applewood smoked bacon, ham, tomatoes, spinach, pork sausage and cheddar cheese

CARVING STATION

slow roasted prime rib with horseradish cream and au jus

achiote rubbed pork loin with, madeira veal reduction, and green chile corn bread

ENTREES

herb crusted all natural turkey breast

cedar planked salmon with lemon butter

lamb osu bucco with red chile demi reduction

SIDES

curry butter fried brussel sprouts, sautéed mixed seasonal vegetables, garlic mashed potatoes and spicy green bean casserole

SWEETS

sundae station with vanilla and chocolate ice cream served with oreo cookie crumbs, sliced bananas, maraschino cherries, gummy bears, whipped cream rainbow sprinkles, chocolate sauce and vanilla sauce

christmas holiday cookies, yule log, flourless chocolate mousse cake, vanilla crème brulee, chocolate eclairs

monday, december 25th 11:45am -2:30pm and 4:00pm-8:00pm
adults \$55 – seniors \$47 (63 and up) – children (12 and under) \$28

18% gratuity automatically added for holidays

for reservations, 505-955-7805 or www.hotelsantafe.com or dine@hotelsantafe.com