A M A Y A

AT HOTEL SANTA FE THE HACIENDA & SPA

THANKSGIVING 2017

STARTERS

tuscan kale salad with fennel, radishes, ricotta salata, candied walnuts and pomegranate vinaigrette

charcuterie display, genoa salami, hot capicolla, 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

apple and butternut squash bisque with spiced pumpkin seeds

fall field salad with d'anjou pears, feta cheese, jicama, carrots, croutons and assorted dressings

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

sage roasted all natural diestel turkey, pan gravy and cranberry sauce mustard and pepper seasoned prime rib au jus with horseradish cream

ENTREES

guajillo roasted buffalo short ribs with corn and black bean tomato salsa

cedar planked scottish salmon with lemon beurre blanc

achiote seasoned roasted guinea hen topped with mushrooms and sundried tomatoes and veal demi reduction

SIDES

traditional creamy mashed potatoes, chorizo and apple stuffing, corn bread and thyme stuffing, green bean amandine, charred brussel sprouts with pancetta and dates and sweet potato 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

bourbon pecan pie, apple and pear cobbler, pumpkin pie with fresh whipped cream, vanilla crème brulee and espresso pot de crème

> thursday, november 23rd 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