



THANKSGIVING BUFFET

11 am - 5 pm

SOUPS & SALADS

THREE SISTERS SOUP

Roasted Squash, Corn, Onion, White Beans,
Green Chile, Crema

CREAMY ROASTED BUTTERNUT SQUASH SOUP

Red Chile-Toasted Pumpkin Seeds, Sage Herb Oil

CORNBREAD MUFFINS

Served with Butter

ASSORTED DINNER ROLLS

Served with Butter

PICKLED CRANBERRY & FENNEL SALAD

Kale & Frisée, Goat Cheese, Candied Walnuts,
Mandarin Orange Segments, Balsamic Vinaigrette

SOUTHWEST CAESAR SALAD

Roasted Corn, Roasted Red Pepper, Black Beans,
Shaved Parmesan, Blue Corn Strips, Chipotle Caesar Dressing

CARVING STATION

HERB ROASTED TURKEY

Served with Traditional Gravy, Cranberry Chutney

ROASTED SALMON

Herb-Rubbed, Lemon Butter

ROASTED RED CHILE HAM

Pineapple-Cranberry Chutney

SIDE DISHES

CORNBREAD CHORIZO STUFFING

Spicy New Mexican Chorizo, Sage

HERBED BOURSIN MASHED POTATOES

ROASTED SWEET POTATOES

Toasted Marshmallows

GREEN BEAN ALMONDINE CASSEROLE

Toasted Almonds, Confit Garlic

CORN ON THE COB

NEW MEXICO RED CHILE SAUCE

HATCH GREEN CHILE SAUCE

DESSERTS

FLOURLESS CHOCOLATE TORTE

Roasted Piñon, Salted Caramel

ASSORTED COOKIES

TRADITIONAL PUMPKIN PIE

Chantilly Cream, Roasted Pepitas

BOURBON BREAD PUDDING

Vanilla Glaze, Chantilly Cream

TOASTED PECAN PIE

Chantilly Cream, Salted Caramel

\$90 PER PERSON

plus tax and 22% gratuity