

Thanksgiving Buffet

STARTERS & SALAD

Calabacitas Soup

Roasted Squash, Corn, Onion, Green Chile, Crema

Roasted Butternut Squash

Red Chile Toasted Pumpkin Seeds

Blue Corn Muffins

Served with Honey Butter

Chile Con Queso & Tortilla Chips

Roasted Hatch Green Chile

Winter Greens Salad

Baby Kale, Roasted Beets, Candied Piñon,
Goat Cheese, Citrus Vinaigrette

MAINS

Red Chile Turkey

Oven-Roasted Turkey Rubbed with New Mexican
Red Chile Paste, Served with Traditional Gravy

Green Chile Turkey Enchiladas

Cheese and Smothered in
Roasted Hatch Green Chile Sauce

Roasted Tri-Tip

Spicy Red Wine Demi-Glace

Cedar-Plank Roasted Salmon

Maple-Mustard Glaze, Charred Lemon, Fresh Dill

SIDE DISHES

Cornbread Chorizo Stuffing

Spicy New Mexican Chorizo, Sage, Piñon

Green Chile Mashed Potatoes

Fluffy Potatoes Whipped
with Roasted Green Chile and Garlic

Horno-Roasted Sweet Potatoes with Chile-Honey Glaze

Green Bean Almondine Casserole

Toasted Almonds, Confit Garlic

Chile-Cranberry Sauce

Cinnamon and Red Chile

DESSERTS

Piñon Praline Pie

Made with Toasted Piñon Nuts

Pumpkin Pie

Biscochitos

Anise and Cinnamon-Dusted Shortbread



\$95 Per Person Plus Tax and 22% Gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.