

Christmas Eve

FIRST COURSE

Select One

Roasted Green Chile & Corn Chowder

Velvety Corn Chowder Simmered with Hatch Green Chile, Smoked Bacon, and Yukon Gold Potatoes, Finished with Cilantro Crema and a Touch of Cotija Cheese

– or –

Roasted Beet Salad

Baby Greens, Roasted Beets, Candied Pecans, Dried Cranberries, Queso Fresco, Dressed with a Red Chile-Orange Vinaigrette

SECOND COURSE

Select One

Grilled Lone Mountain Wagyu Manhattan Steak

Green Chile Pomme Purée, Confit Garlic, Red Chile Demi-Glace

– or –

Green Chile & Manchego Stuffed Airline Chicken

Free-Range Chicken, Roasted Hatch Green Chile, Manchego Cheese, Spinach, Finished with a Smoked Cream Sauce

– or –

Pan-Roasted Ruby Trout

Roasted Fingerling Potatoes, Charred Winter Vegetables, Citrus Crema

– or –

Vegetarian Option:

Stuffed Acorn Squash

Oven-Roasted Acorn Squash Filled with Quinoa, Black Beans, Calabacitas, Cranberries, finished with Red Chile Glaze

DESSERTS

Select One

Biscochito Panna Cotta

Creamy Anise and Cinnamon Custard, Topped with a Sprinkle of Crushed Biscochitos

– or –

Mexican Hot Chocolate & Tres Leches Cake

Topped with Whipped Cream, Cocoa Powder, and a Dash of Chile Powder

– or –

Pear Macadamia Bread Pudding

Butterscotch, Crème Anglaise



\$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.