



## THANKSGIVING DINNER

### SOUP & SALAD

#### Farmers Market Salad

Harvest Greens, Feta Cheese, Sun-Dried Apricots,  
Red Chile Pumpkin Seeds

#### Mixed Greens Salad

Romaine & Harvest Greens, Carrots,  
Cherry Tomatoes, Cucumbers, Garlic Croutons

#### Red Chile Pork Posole

#### Green Chile Stew

### ENTRÉES

#### Roasted Turkey

Chipotle-Orange Cranberry Sauce, Herb Gravy

#### Red Chile Glazed Ham

#### Red Chile Pork Tamales

#### Roasted Green Chile-Chicken Tamales

### SIDES

Boursin Whipped Yukon Potatoes

Red Chile Glazed Baby Carrots

Traditional Stuffing

Calabacitas, Squash, Green Chile, Corn, Scarlet Onions

Garlic French Green Beans

Charro Beans

Rice Pilaf

Dinner Rolls, Flour Tortillas

### DESSERTS

Mexican Chocolate Torte

Assorted Cookies

Pumpkin Pie

Pecan Pie

Carrot Cake

\$55 adults, \$22.50 children under 12,  
per person plus tax and 22% gratuity.

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