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AT HOTEL SANTA FE  
THE HACIENDA & SPA

## CHRISTMAS 2025

3 COURSE PRIX FIXE \$95 per person

### APPETIZERS

Red Wine Poached Pear Salad  
Seasonal greens, pomegranate seeds, cinnamon vinaigrette,  
candied pecans and feta cheese

Guajillo Glazed King Prawns  
Three Cheese Polenta, Orange, and Lime Segments

Curried Butternut Squash Bisque  
With Herbed Butter Brioche

### ENTREES

Slow Roasted Filet Mignon  
Mushroom Risotto, Roasted Butternut Squash and Cognac Veal Reduction

Pan Seared Chilean Sea Bass  
Yukon Potato Torte, Baby Bok Choy, Glazed Carrots and Apple-Citrus Brown Butter Froth

Eiswein Truffle Glazed Duck Breast  
Corn-Potato Pancake, Charred Broccolini, Eiswein Truffle Reduction

Roasted Squash, Sweet Corn Enfrijolada (vegetarian)  
White Rice, Pico de Gallo, queso fresco

### DESSERTS

Roasted Carrot Pot de Crème, with Cinnamon Crema

Manjari Chocolate Bread Pudding, Chocolate Brandy Ganache

Vanilla Crème Brûlée with Seasonal Berries

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

An 8.1875% Gross Receipt Tax Along With 20% Gratuity Will Be Automatically Added to All Checks.  
Reservations Required Call 505-955-7805 or Email [dine@hotelsantafe.com](mailto:dine@hotelsantafe.com)