

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

Thanksgiving Buffet 2025

12pm to 8pm

STARTERS

Apple Butternut Squash Bisque with Spiced Pumpkin Seeds

Field Greens Salad with Anjou Pear, Feta, Jicama, Carrots, Croutons and Assorted Dressings

Roasted Beet Salad with Arugula, Pomegranate Seeds, Cinnamon Toasted Walnuts and Balsamic Vinaigrette

CHARCUTERIE DISPLAY

Genoa Salami, Hot Capocollo, Mortadella, Morcilla, Andouille Sausage,

Pheasant Sausage, Assorted Olives, Mustards and Crusty Breads

EUROPEAN AND DOMESTIC CHEESE DISPLAY

Stilton, Morbier, Sage Derby, Port Wine Derby, Domestic Cheeses,

Assorted Olives, Grapes, Fruit Jams and Assorted Crackers

FRESH FRUIT DISPLAY

SEAFOOD STATION

Peel and Eat Shrimp, Oysters on the Half Shell, Scottish Smoked Salmon,

Served with Cocktail Sauce, Lemon Tartar Sauce and House Made Mignonette

HOLIDAY CARVING STATIONS

Sage Roasted All-Natural Diestel Turkey, Pan Gravy and Cranberry Sauce

Mustard Peppercorn Crusted Prime Rib, Au Jus and Horseradish Cream

ENTREES

Guajillo Roasted Buffalo Short Ribs

Yellow Corn Meal Crusted Rainbow Trout with Lemon Butter Reduction

SIDES

Traditional Creamy Mashed Potatoes, Pomegranate Glazed Carrots

Green Chile Corn Bread Herbed Stuffing, Green Bean Amandine

Charred Brussels Sprouts with Pancetta and Dates

Caramelized Sweet Potatoes with Spiced Pecans and Piloncillo Glaze

DESSERTS

Bourbon Pecan Pie

Pumpkin Pie with House Made Whipped Cream

Apple Pear Cobbler

Vanilla Crème Brûlée

Espresso Pot de Crème

\$120 Per Person / Children 12yrs & Under \$60, 5yrs & Under Free with Paying Adult

An 8.1875% Gross Receipt Tax Along With 20% Gratuity Will Be Automatically Added To All Checks.

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

Reservations Required Call 505-955-7805 or Email dine@hotelsantafe.com