



The Artesian

Holiday Dinner

3:00PM – 8:30PM

Poblano Corn Chowder (Gf)

roasted corn-bacon relish, chive crema

Ojo Farm Salad (V) (Gf)

mixed greens, radish, tomato, piñon,
cilantro-lime vinaigrette

Black Mission Fig Salad (V) (Gf)

arugula, goat cheese, marcona almonds,
balsamic vinaigrette

Entrées

Prime Rib 12 oz. (Gf)

garlic mashed potatoes, seasonal vegetable,
béarnaise sauce, horse radish cream

Grilled Cauliflower Steak (V) (Gf)

white corn polenta, asparagus, acorn squash,
red pepper coulis

Pan Roasted Grouper

crispy risotto cake, seasonal vegetable,
myer lemon vinaigrette, white wine butter sauce,
arugula-preserved lemon salad

Oven Roasted Cornish Game Hen (Gf)

white corn polenta, seasonal vegetable,
apple cider demi-glace

Braised Lamb Shank (Gf)

garlic mashed potatoes, seasonal vegetable,
red wine reduction

Desserts

Chocolate Toffee Kalua Cake (V)

eggnog anglaise

Apple Tarte Tatin (V)

vanilla ice cream, dulce de leche

Mixed Berry Trifle (V)

\$79 Per Person

\$17 Cornish Hen Dinner for 12 and Under

GF - Gluten Free Friendly, V - Vegan or Vegetarian option

Gratuity of 20% will be applied to all orders. No splitting checks on parties of 5 or larger. Split plates have a \$5.00 charge. No substitutions. We proudly serve grass-fed, hormone-free meats from Gold Canyon and Beck & Bulow. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please notify us if you have any food allergies. Select dishes may be customized to accommodate vegetarian, vegan and gluten-free requests. Note, we are NOT a dedicated gluten-free or nut-free kitchen, cross contamination is possible.