



The Artesian

Thanksgiving Dinner

2:30PM-8:30PM

Roasted Butternut Squash Soup (vg)

brown butter and sage

OR

Ojo Farm Salad (vg)

spring mix, goat cheese, daikon, pumpkin seeds & sweet sherry vinaigrette

Entree

Sage Rubbed Toasted Turkey Breast

cranberry sauce, cornbread stuffing, mashed potatoes, sweet corn, and pinon bourbon gravy

NY Strip

garlic mashed potatoes, seasonal vegetables, maître d' herbed butter

Wild Scottish Salmon

green chile potato cakes, grilled asparagus, saffron citrus sauce

Quinoa Enchilada Casserole (vg)

quinoa, sweet corn, black beans, avocado, asadero cheese, red or green chili

Dessert

Pecan Square

served warm, vanilla bean ice cream

Pumpkin and Sweet Potato Flan

torched marshmallow

5 Layer Chocolate Cake

chocolate ganache

Local Wine Pairings

glass 12 | bottle 44

Rose, Vivac, Embudo, New Mexico

Riesling, Vivac, Embudo, New Mexico

Temperanillo, Vivac, Embudo, New Mexico

\$47 Per Person

\$14 Turkey Dinner for 12 and Under

V-Vegan, VG-Vegetarian

No splitting checks on parties of 5 or larger. Split plates have a \$5.00 charge. No substitutions.

We proudly serve locally harvested, organic produce and grass-fed, hormone-free meats from

Ojo Farm 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 and gluten-free requests. Please ask your server for details..