



The Artesian

Thanksgiving Dinner

3:00PM-8:30PM

Roasted Butternut Squash Soup (V) (Gf)

chive crème fraiche, red chile pepitas

Ojo Farm Salad (V) (Gf)

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

Asian Pear Salad (V) (Gf)

baby spinach, candied pecans, goat cheese,
apple vinaigrette, balsamic reduction

Entrées

Sage Rubbed Turkey Plate

white & dark turkey, sausage cornbread stuffing,
mashed potatoes, praline yams with
toasted marshmallow, cranberry sauce,
seasonal vegetables, brown gravy

Grilled Ribeye Steak (Gf)

garlic mashed potato, seasonal vegetable,
apple wood bacon, truffle mushroom brandy sauce

Tomahawk Pork Chop (Gf)

goat cheese provolone potato cake,
seasonal vegetable, apple gastric

Grilled Scottish Salmon (Gf)

crispy risotto cake, seasonal vegetable, meyer lemon
vinaigrette, arugula and preserved lemon salad

Quinoa Enchilada Casserole (V) (Gf)

quinoa, sweet corn, black beans, avocado,
asadero cheese, lettuce, tomato, red or green chile

Dessert

Pecan Pie

baileys whipped cream

Pumpkin Cheesecake

vanilla whipped cream

Carrot Cake

dulce de leche

Sorbet & Berries (V) (Gf)

\$75 Per Person

\$17 Turkey Dinner for 12 and Under

GF - Gluten Free Friendly, V - Vegan or Vegeterian 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.