



The Artesian

Thanksgiving Dinner

3:00PM – 8:30PM

Appetizer

Roasted Butternut Squash Soup    
chive crème fraiche, coconut milk, red chile pepitas

or

Ojo Farm Salad   
Ojo mixed greens, Ojo radish, tomato, piñon,
Ojo cilantro-lime vinaigrette

Entrées

Sage Rubbed Turkey Plate   
white & dark turkey, cornbread stuffing, mashed potatoes,
cranberry sauce, sautéed green beans almonidine, brown gravy
planet oregon pinot noir \$15

Grilled Ribeye Steak  
garlic mashed potato, roasted brussel sprouts, bacon chile glaze
llama malbec \$11

Rack of Lamb  
creamy Ojo spinach ricotta stuffed sweet potato,
roasted parmesan asparagus, balsamic cranberry glaze
the federalist zinfandel \$13

Prawn Scampi Linguine   
chile and Ojo garlic sautéed prawns,
with cherry tomatoes and Ojo swiss chard
cinco islas albariño \$15

Sesame Garlic Tofu     
cucumbers, avocado, green onions, lentil and cauliflower mash,
sautéed green beans almonidine, yogurt sauce
kim crawford sauvignon blanc \$14

Desserts

Pumpkin Molten Lava Cake   
vanilla ice cream

Cheesecake   
pecan glaze

Creamy Mango Coconut Rice Pudding   
jasmine rice

\$79 Per Person

\$24 Turkey Dinner for 12 and Under



allergen info:  dairy  gluten  nuts & seeds  eggs  shellfish  soy
 vegan  gluten free friendly  vegetarian

We proudly serve locally harvested, organic produce from Ojo Farm and 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. We are not a dedicated gluten free or nut free kitchen. Cross contamination is possible.