The Artesian

Thanksgiving Menu

12:00PM – 8:00PM

Appetizer

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

or

Ojo Farm Harvest Salad
Ojo seasonal greens, braised beets, shaved carrots, pickled daikon radish, dried tart cherries, toasted piñon, apple cider-basil vinaigrette

Entrées

accompanied by choice of two seasonal sides

Sage-Rubbed Roasted Turkey
slow-roasted white and dark turkey, seasoned with fresh herbs, served with house-made turkey jus
au bon climat pinot noir 2024 $20

Pecan-Smoked Rack of Lamb
slow-smoked over pecan wood and finished with a rich, red wine and cranberry demi-glace
cune rioja reserva 2020 $17

Butter-Poached Halibut with Crisp Potato Crust
delicately prepared over a golden, crisp potato crust
the beach by whispering angel rosé 2025 $17

Blue Corn & Wild Rice-Stuffed Acorn Squash
oven-roasted and topped with toasted pecans and an agave-sage reduction
decoy chardonnay 2024 $14

Herb-Crusted Pork Tenderloin
reverse seared and served with a rich, subtly sweet, red wine and cherry gastrique
vivác winery riesling 2025 $16

Seasonal Sides

$9 each

blue cornbread & green chile stuffing
whipped sweet potatoes with candied pecans
agave-glazed roasted heirloom carrots
braised swiss chard
buttermilk whipped potatoes
cranberry red wine gelée

Desserts

please ask server for gluten free friendly dessert options

Pumpkin Molten Lava Cake
house-made cinnamon vanilla whipped cream

Apple Tart
house-made cinnamon vanilla whipped cream

Traditional Pecan Pie
house-made cinnamon vanilla whipped cream

$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.