Blue Heron

Thanksgiving Dinner

Prix Fixe Menu | 10:00am - 8:30pm
$79 per person

A la carte entrée options available 10am - 4pm

First Course

choose one

Butternut Squash Bisque
fresh cream, honey, local red chile, spiced pepitas
Vg Gf

Ojo Farm Holiday Salad
Ojo spring mix, dried cranberries, candied pecans, Ojo cherry tomatoes and cucumber with champagne vinaigrette
Vg Gf V

Red and Green Poached Pear
chipotle honey, Ojo Farm jalapeno jam, fresh goat cheese
Vg Gf

Main Course

build your plate

choose one

Smashed Potatoes with Gravy
V

Whipped Yams with Marshmallows
V Gf

choose one

Turkey
Gf

Ham
Gf

Honey Balsamic Tofu
V Gf

choose one

Ojo Farm Vegetable Medley
carrots, beets, turnips & radishes
V Gf

Wilted Ojo Farm Greens
V Gf

Dessert

choose one

Pumpkin Pie
Vg

Apple Crisp
served with caramel and whipped cream
Vg Gf

Pecan Pie
Vg

V *Vegan option available upon request*

allergen info: dairy · gluten · nuts & seeds · eggs · shellfish · soy

V *vegan option available* · Gf *gluten-free friendly* · Vg *vegetarian*

Please notify us if you have any food allergies. Select dishes may be customized to accommodate vegetarian and gluten-free requests.
We do not have a dedicated gluten free kitchen or frier, cross contamination may occur.
No splitting checks on parties of 5 or larger. Split plates have a $5.00 charge. Parties of 6+ will automatically have a 20% gratuity added to their check.
Ojo Santa Fe uses responsibly sourced produce, meats, poultry and seafoods. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.