



# The Artesian

## Thanksgiving Dinner

2:30PM-8:30PM

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### Roasted Butternut Squash Soup (Gf)

brown butter and sage

OR

### Ojo Farm Salad (V) (Gf)

mixed field greens, shaved radish, turnips,  
toasted piñon, cilantro-lime vinaigrette

## Entrée

### Sage Rubbed Roasted Turkey Breast

cranberry sauce, cornbread stuffing, mashed potatoes,  
sweet corn, piñon bourbon gravy

### Buffalo Tenderloin (Gf)

fingerling potatoes, port wine demi-glace  
seasonal vegetables

### Halibut (Gf)

saffron risotto, bourbon sauce,  
seasonal vegetables

### Pork Belly Carnitas (Gf)

red chile orange marmalade,  
black bean piñon mole, corn or flour tortillas,  
calabacitas

### Quinoa Enchilada Casserole (V) (Gf)

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

## Dessert

### Pecan Pie

vanilla ice cream

### Pumpkin and Sweet Potato Flan

torched marshmallow

### Rice Pudding (V)

coconut cream, mango

## Local Wine Pairings

glass 15 | bottle 55

Rosé, Vivác, Embudo, New Mexico

Riesling, Vivác, Embudo, New Mexico

Temperanillo, Vivác, Embudo, New Mexico

\$65 Per Person

\$16 Turkey Dinner for 12 and Under

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V-vegan or vegan option, Gf-gluten friendly

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.