



# Blue Heron

## Thanksgiving Dinner

three course prix fixe menu  
choose one option from each course  
seatings at 4:30 pm & 6:30 pm

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### First Course

#### Roasted Beet Salad

curled endive, watercress, goat cheese croquette, roasted piñon,  
blood orange vinaigrette

#### Autumn Soup (V)

butternut squash, house-made broth, coconut crema

#### Harvest Salad (V) (Gf)

ojo greens, arugula, pickled fennel, mandarin, orange-honey dressing

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### Second Course

#### Organic Herb Rubbed Turkey (Gf)

turkey terrine, sweet potato, cranberry-orange relish,  
house-made gravy

#### Filet of Beef Tenderloin (Gf)

green chile mashed potato, spinach, brussels sprouts, carrot,  
asparagus, red wine demi glaze

#### Pistachio Rack of Lamb (Gf)

cherry tomato, zucchini, fingerling potato, mint chimichurri

#### Seared Atlantic Salmon (Gf)

cauliflower puree, Manchego, serrano, sautéed spinach,  
cilantro-jalapeño citrus glaze

#### Ojo Harvest Plate (V)

acorn squash, butternut squash, wild rice, carrot, celery, parsley

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### Sweet Endings

#### Pumpkin Pie

#### Crème Catalana

orange, lemon, cinnamon

#### Pumpkin Flan

#### Nana's Chocolate Mousse

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**\$85 per person**

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(V) Vegan option available (Gf) Gluten Free Friendly

No splitting checks on parties of 5 or larger. Split plates have a \$5.00 charge. No substitutions.  
Ojo Santa Fe uses responsibly sourced, produce, meats, poultry and seafoods when possible.  
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 and gluten-free requests. Please ask your server for details.