



THANKSGIVING AT LA PLAZUELA

\$55/person

STARTERS

Pear & Apple Butternut Squash Soup

Crème Fraiche | Dehydrated Apple 9

Mixed Greens Salad

Roasted Red Peppers | Blood Orange Vinaigrette

Mandarin Oranges | Piñon 11

Jamon Serrano Wrapped Jumbo Scallop

Butternut Squash Puree | Beet Gastrique 19

Red Chile Cranberry Glazed Baked Brie

Piñon | Orange Zest | Grainy Mustard Vinaigrette | Croustades 16

MAIN COURSE

Traditional Thanksgiving Plate

White and Dark Meat Turkey-Giblet Gravy | Sweet Potato Brule | Roasted Garlic Mashed

Potatoes | Apple Cornbread Dressing

Buttered Green Beans Almandine | Cranberry Compote 26

Scottish Salmon

Agre Dulce | Sautéed Spinach | Sweet Potato Mash | Crispy leeks 28

Huitlacoche Tamal

Grilled Sweet Corn | Piñon | Green Chile | Roasted Butternut Squash | Amaretto Cream

Cashew Cake | Couscous Salad | Seasonal Vegetables 22

*Indicates Gluten Free

All seafood is sustainably harvested.

City of Santa Fe Ordinance – Water is served on request only.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

We add a 20% gratuity for parties of six or more.



Pappardelle Pasta

Pappardelle Pasta | Roasted Red Bell Peppers | Roasted Butternut Squash | Kale
Caramelized Onions | Goat Chèvre | Spiced Walnuts | Fire Roasted Tomato Cream 22
Argentinian Pink Shrimp 26

Rellenos de La Fonda

Two Green Chiles Filled with Mexican Cheese Blend
Lightly Beer Battered & Shallow Fried
Red Chile | Green Chile | Christmas | Pinto Beans | Posole 20

Braised Buffalo Short Rib

Roasted Garlic Mashed Potatoes | Sautéed Spinach | Chipotle Demi-Glace | Fried Sage 26

DESSERT

Traditional Pumpkin Pie

Pumpkin | Whipped Cream 7

Sweet Corn Flan

Creamy Sweet Corn Vanilla Custard | Smoked Sea Salt Caramel Sauce
Fresh Raspberries 9

Chocolate Molten Cake

Rich Double Chocolate Cake | Dark Chocolate Truffle Center
Dark Rum Cream Anglaise 8