



November 23, 2023 | 11am-9pm | Three Course Prix Fixe | 82++ Per Person

STARTERS

ROASTED GREEN CHILE-SWEET CORN CHOWDER

Chunky Chowder | Hatch Green Chile | Roasted Corn | Onions | Potatoes
Bell Peppers | Crispy Fried Leeks

SIGNATURE LA FONDA TORTILLA SOUP*

Roasted Tomato-Pasilla Chile Chicken Broth | Pulled Chicken | Mexican Cheese Blend
Avocado | Lime | Tortilla Strips

LA FONDA CAESAR^v

Fresh Romaine Hearts | Queso Cotija Dressing | Cherry Tomatoes | Sourdough Croutons

STRAWBERRY GOAT CHEESE SALAD*^{iv}

Organic Arugula | Strawberries | Goat Cheese | Apple Vinaigrette | Candied Walnuts | Balsamic Reduction

LUMP CRAB CAKES

Meyer-Lemon-Aioli | Arugula and Frisée Lettuce

MAIN COURSES

TRADITIONAL THANKSGIVING PLATE

White-Dark Meat Turkey | Giblet Gravy | Pit Ham | Red Eye Gravy | Yams | Roasted Garlic-Buttermilk Mashed
Potatoes | Apple Cornbread Dressing | Buttered Green Beans Almandine | Cranberry Sauce

1855 PRIME RIB

Au Jus Lie | Buttered Green Beans Almandine | Roasted Garlic-Buttermilk Mashed Potatoes

CHILEAN SEA BASS

Pan Roasted | Roasted Garlic-Cilantro Cream | Creamy Butternut Squash Polenta | Asparagus

GREEN CHILE LOBSTER MAC & CHEESE

Lobster | Sage Derby-Fontal-Gruyere Cheese | Cavatappi Pasta | English Peas
Applewood Bacon | Hatch Green Chile

FILET Y RELLENOS DE LA FONDA

Two Green Chiles Filled with Mexican Cheeses | Lightly Beer Battered | Shallow Fried
Red | Green | Christmas Chile | Pinto Beans | Posole

FILET Y ENCHILADAS DEL NORTE

Two Fresh White Corn Tortillas | Shredded Beef | Chicken | Mexican Cheese Blend
Red | Green | Christmas Chile

HUITLACOCHÉ TAMAL & CORN*^{iv}

Char-Grilled Broccolini | Corn Purée | Black Beans | Mushroom | Caramelized Onion Cream
Corn & Spinach | Hard Taco | Huitlacoche Tamal | with or without Red Bird Farms Chicken Breast
Prix Fixe with this entree is 71 Per Person ++

BEEF BOURGUIGNON

Green Chile Scented Spaetzle | Romesco

DESSERTS

TRADITIONAL PUMPKIN PIE

Salted Caramel Gelato

PEACH MELBA TART

Raspberry Sauce

FLAN

Traditional Creamy Vanilla Custard
Caramel Sauce | Fresh Raspberries

MEXICAN CHOCOLATE

TRUFFLE STREUSEL
Roasted Banana Ice Cream

* Gluten-Friendly | ^v Vegetarian

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat as well as other possible allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

All Seafood is Sustainably Harvested. | There are no artificial trans fats in any of the food we serve.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.
Menu items and prices are subject to change without notice. | City of Santa Fe Ordinance – Water is served on request only.

++Plus tax and service charge | We add a 22% service charge for parties of five or more.

Lane Warner, CEC, Executive Chef | Rafael Zamora, Chef de Cuisine | Nallely Garcia, Manager