



THANKSGIVING MENU

November 28, 2024 | 11am-7:30pm | Three Course Prix Fixe | 85++ Per Person | 29++ for 12 and under

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

CRAB CAKES

Cilantro Lime Aioli | Meyer Lemon Olive Oil | Spring Mix Salad

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 Almondine | Cranberry Sauce

1855 PRIME RIB*

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

CHILEAN SEA BASS*

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

LOBSTER MAC & CHEESE

Sautéed Lobster Tail | Cavatappi Pasta | Hatch Green Chile | Smoked Gouda Cheese
English Green Peas | Applewood Bacon

FILET Y ENCHILADAS DEL NORTE*

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

TAMAL*^{iv}

Huitlacoche | Spinach | Roasted Corn | Black Bean Purée | Calabasitas Brunoise | Steamed Romanesco
with or without Red Bird Farms Chicken Breast
Prix Fixe with this entree is 71 ++ Per Person

CHICKEN CORDON BLEU

Breaded Chicken Breast filled with Sautéed Spinach, Ham, Swiss Cheese, Dijon Mustard
Whipped Mashed Potatoes | Sautéed Carrots and Asparagus | Mornay Sauce

DESSERTS

TRADITIONAL PUMPKIN PIE

Salted Caramel Gelato

PINEAPPLE UPSIDE-DOWN CAKE

Vanilla Ice Cream | Raspberry Coulis

FLAN

Traditional Creamy Vanilla Custard
Caramel Sauce | Fresh Raspberries

MEXICAN CHOCOLATE

TRUFFLE STREUSEL

Roasted Banana Ice Cream

NOTE: PLEASE ANTICIPATE A DELAY IN SERVICE IF YOU REQUEST MODIFICATIONS TO MENU ITEMS.

* Gluten-Friendly | ^vVegetarian

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 | We add a 22% gratuity to every check

Lane Warner, CEC, Executive Chef | Rafael Zamora, Chef de Cuisine