



Thanksgiving Prix Fixe | 11am-9pm | Choose one of each course  
\$85 per person

## STARTERS

### ROASTED GREEN CHILE-SWEET CORN CHOWDER

Chunky Chowder | Hatch Green Chile | Roasted Corn | Onions | Potatoes  
Bell Peppers | Crispy Fried Leeks 11

### SIGNATURE LA FONDA TORTILLA SOUP\*

Roasted Tomato-Pasilla Chile Chicken Broth | Pulled Chicken | Mexican Cheese Blend  
Avocado | Lime | Tortilla Strips 11

### LA FONDA CAESAR

Fresh Romaine Hearts | Queso Cotija Dressing | Cherry Tomatoes | Sourdough Croutons 14

### ROASTED BEET SALAD

Local Romero Farm | Creamy Goat Cheese | Blood Oranges | Arugula | Roasted Pinon | Balsamic Vinaigrette 17

### JUMBO LUMP CRAB CAKE

Smoked Paprika-Lemon Aioli | Roasted Tomato-Cilantro Concasse | Crispy Leeks 26

## 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 34

### 1855 PRIME RIB

Au Jus Lie | Buttered Green Beans Almandine | Roasted Garlic-Buttermilk Mashed Potatoes 49

### CHILEAN SEA BASS

Pan Roasted | Roasted Garlic-Cilantro Cream | Creamy Butternut Squash Polenta | Asparagus 54

### PAPPARDELLE PASTA

Roasted Pumpkin Cream | Cippolini Onions | Roasted Bell Peppers | Asparagus  
Baby Portobello Mushrooms | Piñon 27 With Redbird Chicken Breast 35

### RELLENOS DE LA FONDA

Two Green Chiles Filled with Mexican Cheeses | Lightly Beer Battered | Shallow Fried  
Red | Green | Christmas Chile | Pinto Beans | Posole 27

### ENCHILADAS DEL NORTE

Two Fresh White Corn Tortillas | Shredded Beef | Chicken | Mexican Cheese Blend  
Red | Green | Christmas Chile 25

## DESSERTS

### TRADITIONAL PUMPKIN PIE

Salted Caramel Gelato 15

### FLAN

Traditional Creamy Vanilla Custard | Caramel Sauce | Fresh Raspberries 12

### APPLE TART

Vanilla Bean Gelato | Cinnamon Dust | Fig-Balsamic Reduction 14

### LA FONDA BREAD PUDDING

Croissant | Baguette | Mexican Chocolate | Piñon | Raisins | Crème Anglaise 13

\* Indicates gluten free options.

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.

Lane Warner CEC, Executive Chef | Bobby Griffing, Chef de Cuisine | Carol Anglin, Manager