



THANKSGIVING PRIX FIXE 2025

November 27, 2025 | 11am-7:30pm | Three Course Prix Fixe | 89++ Per Person | 30++ for 5-12 | 5 & Under Free

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*

Green Chile Risotto | Market Vegetables | Citrus Beurre Blanc | Micro Cilantro

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

HUITLACHOCHE TAMAL*^{iv}

Chayote Slaw | Vichyssoise | Roasted Corn | Black Beans | Fried Epazote Leaves | Grilled Green Onions
with or without Red Bird Farms Chicken Breast
Prix Fixe with this entree is 71 ++ Per Person

CHICKEN SCHNITZEL

Chicken Breast | “Jäger” Sauce | Market Vegetables
Roasted Garlic Mashed Potatoes | Lingonberry Jam

DESSERTS

TRADITIONAL PUMPKIN PIE

Salted Caramel Gelato

TRES LECHES

Vanilla Whipped Cream | Strawberries

FLAN*

Traditional Creamy Vanilla Custard
Caramel Sauce | Fresh Raspberries

CHOCOLATE LAYER TORTE

Marscapone Whipped Cream | Chocolate
Ganache | Fresh Raspberries

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

*Gluten-Friendly | ^vVegetarian

++Plus tax and service charge | We add a 22% service charge to every check



THANKSGIVING BUFFET at LA FONDA

11 am – 3 pm

Mixed Greens Salad | Assorted Dressings
Baby Spinach Salad | Hot Bacon Dressing | Toasted Walnuts | Red Onions
Dried Cranberries | Manchego Cheese
Assorted Cheese Platter with Accompaniments
Fresh Seasonal Fruit & Berries
Vegetable Crudit  | Red Pepper Hummus | Ranch Dip
Grilled Shrimp Salad
Sweet & Spicy Deviled Eggs

Roasted Turkey | Giblet Gravy
Orange-Cranberry Relish
Carved Smoked Ham | Prickly Pear Glaze
Carved Prime Rib | Au Jus Lie
Pan-Seared Salmon | Pomegranate Beurre Blanc
Apple-Cornbread Dressing
Roasted Garlic-Buttermilk Mashed Yukon Gold Potatoes
Smashed Sweet Potatoes
Roasted Brussels Sprouts with Mushrooms, Parsnips, Onions
Freshly Baked Batards | Rolls | Muffins | Butter

Pumpkin Pie | Tiramisu | Assorted Cheesecake Lollipops
Assorted Dessert Bars | Assorted Macarons | Assorted Mini Brownie Bites
Freshly Baked Cookies

92++ Adults | 82++ Seniors | 32++ Children Ages 5-12 | 5 & Under Free

++Plus tax and service charge | We add a 22% service charge to every check



NEW YEAR'S EVE PRIX FIXE 2025

December 31 | Three Course 115⁺⁺ per person | Complimentary Bubbles (21+)
30⁺⁺ for 5-12 | 5 & Under Free

FIRST COURSE

FRENCH ONION SOUP

Sourdough Crostini | Gruyere

LOBSTER BISQUE

Truffles | Truffle Oil

DUNGENESS CRABCAKES

Lemongrass Aioli | Sundried Tomato Concasse

BRAISED PORK BELLY

New Mexico Five Spices | Roasted Corn Relish | Pedro Ximenez Sherry Demi-Glace

LAVENDER-HONEY POACHED BOSC PEAR

Blue Cheese | Port Reduction | Prosciutto | Chives

ROASTED BEET CARPACCIO

Apple Chiffonade | Feta Cheese | Roasted Shallot-Bacon Maple Vinaigrette

SECOND COURSE

BEEF TENDERLOIN

Grilled | Spaghetti Squash | New Potato Mashed | Bordelaise

BISON OSSO BUCCO

Bison Osso Bucco | Creamy White Cheddar Polenta | Brussel Sprouts

CHILEAN SEABASS *

Green Chile Risotto | Market Vegetables | Citrus Beurre Blanc | Micro Cilantro

DOUBLE CUT COLORADO LAMB CHOPS

Mint Demi-Glace | Potato Dauphinoise | Brussel Sprouts

HUITLACOCHÉ TAMAL *^{IV}

Roasted Corn | Epazote | Sautéed Spaghetti Squash | Roasted Poblano Sauce | Black Beans

SLOW ROASTED PRIME RIB *

Hollandaise | Grilled Asparagus | Silky Potato | Creamy Horseradish | Mojo Picante | Au Jus

DESSERT

FLAN *

Caramel Sauce | Whipped Cream

CHOCOLATE LAYER TORTE

Marscapone Whipped Cream | Chocolate Ganache | Fresh Raspberries

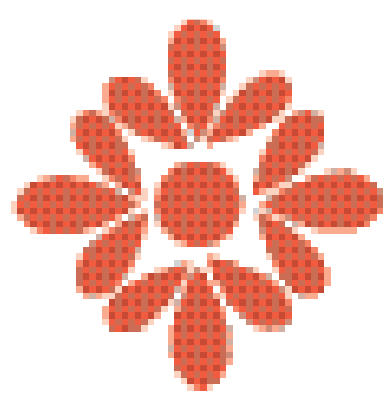
TRES LECHES

Vanilla Whipped Cream | Strawberries

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www.lafondasantafe.com/la-plazuela



HOLIDAY PRIX FIXE 2024

December 20th - 30th | Two Course 73++ | Three Course 84++ | Four Course 95++ Per Person

SOUP

SIGNATURE LA FONDA TORTILLA SOUP*

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

LOBSTER AND RED CHILE BISQUE

Crème Fraîche | Chives | Meyer Lemon Olive Oil

APPETIZER

DUROC PORK BELLY

Braised | Port Wine Glaze | Apple and Green Chile Chutney | Rapini

CURED BEEF CARPACCIO

Shallots | Fried Capers | Dijon Mustard | Basil Olive Oil | Arugula | Parmesan Crisps

CLASSIC SHRIMP COCKTAIL

Atomic Horseradish Sauce | Micro Cilantro

TABLESIDE GUACAMOLE*^{IV}

Prepared Fresh with Choice of Ingredients | Warm Crispy Tortilla Chips

SPINACH & STRAWBERRY GOAT CHEESE SALAD

Spinach | Strawberry | Goat Cheese | Roasted Shallot-Bacon Vinaigrette | Candied Walnuts

LA FONDA CAESAR^V

Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Sourdough Croutons

ENTRÉE

FILET Y ENCHILADAS

Char-Grilled 6oz Filet Mignon | Two Fresh White Corn Tortillas | Mexican Cheese Blend | Red Chile | Green Chile | Christmas Chile

BRAISED COLORADO LAMB SHANK

Roasted Corn | Creamy Roasted Corn Polenta | Grilled Asparagus | Yellow Beets | Chives | Gremolata

HUITLACOCHÉ TAMAL*^{IV}

Golden & Red Beet Terrine | Roasted Poblano Sauce | Black Beans | Blue Corn Tortilla Ash | Fried Green Onion
Roasted Corn Huitlacoche Tamal | Roasted Garlic Mashed Potatoes | Horseradish Cream | Sautéed Asparagus
Vegetarian with this entree is Two Course Prix Fixe 49 | Three Course Prix Fixe 71 Per Person ++

CHICKEN CORDON BLEU

Smoked Ham | Spinach | Swiss Cheese | Dijon Mustard | Sauce Mornay | Asparagus | Roasted Garlic Mashed Potatoes

PAN-SEARED CHILEAN SEABASS*

Green Chile Risotto | Sugar Snap Peas | Citrus Beurre Blanc

BEEF TENDERLOIN OSCAR*

Blue Lump Crab Meat | Roasted Garlic Mashed Potatoes | Sautéed Asparagus | Green Chile Bernaise

SLOW ROASTED PRIME RIB*

Hollandaise | Grilled Asparagus | Silky Potato | Creamy Horseradish | Mojo Picante | Au Jus

DESSERT

FLAN*

Caramel Sauce | Whipped Cream

STRAWBERRY SHORT CAKE

Raspberries Romanoff | Rum | Whipped Cream

CHOCOLATE LAVA CAKE

Whipped Cream | Sweet White Corn Ice Cream

GELATO

Biscochito Cookies | Powdered Sugar | Cocoa

VEGETARIAN | GLUTEN FREE | VEGAN

Three Courses 58++ Per Person

MUSHROOM COCONUT CREAM SOUP

GRILLED EGGPLANT

Tomato Coulis | Vegan Carrot “Butter” | Yucca Root Chips | Red Quinoa Pilaf

CHOCOLATE MOUSSE

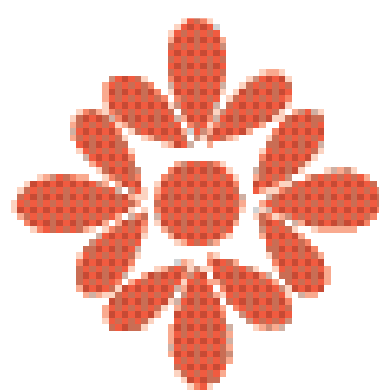
Raspberry Coulis | Prickly Pear Sorbet

* Gluten-Friendly | ^VVegetarian

++Plus tax and service charge | We add a 22% service charge to every check

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

www.lafondasantafe.com/la-plazuela



CHRISTMAS PRIX FIXE 2024

December 25, 2024 | Three Course Prix Fixe | 87⁺⁺ 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

LAVENDER POACHED PEAR

Candied Walnuts | Cambozola Cheese | Prosciutto Bites

MAIN COURSES

HOLIDAY PLATE

Roasted 1855 Prime Rib | Au Jus Lie
Asparagus | Hollandaise Sauce | Buttermilk Mashed Potatoes

SHETLAND ISLAND SALMON

Pistacio Crust | Coconut Carrot Butter | Roasted Corn | Creamy Polenta | Pomegranate Beurre Rouge

CHICKEN CORDON BLEU

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

FILET MIGNON

Butternut Squash Sauce | Port Glaze | Potato Pavé | Asparagus

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
Vegetarian Prix Fixe with this entree is 71 Per Person ⁺⁺

DESSERTS

PECAN PIE

Crème Anglaise | Mexican Chocolate Sauce

PINA COLADA CAKE

Toasted Coconut | Caramel Sauce

FLAN*

Traditional Creamy Vanilla Custard
Caramel Sauce | Fresh Raspberries

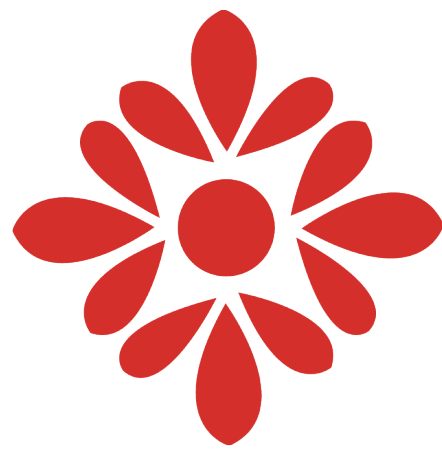
MEXICAN CHOCOLATE STREUSEL

Roasted Banana Ice Cream

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LA FONDA CHRISTMAS DAY BUFFET

11 am – 3 pm

Mixed Greens Salad | Assorted Dressings

Grilled Shrimp Salad

Fresh Seasonal Fruit | Berries Bowl

Assorted Cheese Platter with Accompaniments

Vegetable Crudit  | Red Pepper Hummus | Ranch Dip

Sweet & Spicy Deviled Eggs

Caesar Salad | Queso Cotija Dressing

Carved 1855 Prime Rib | Au Jus

Carved Roasted Leg of Lamb | Honey Dijon Sauce

Grilled Salmon | Roasted Shallot Lemon Butter Sauce

Roasted Chestnut Dressing

Red Quinoa Pilaf

Roasted Garlic-Buttermilk Mashed Potatoes

Green Beans | Warm Bacon Dressing | Cranberries | Goat Cheese

Spicy Honey-Garlic Roasted Carrots

Freshly Baked Batards | Rolls | Muffins | Butter

Yule Logs | Assorted Cheesecake Lollipops | Assorted Dessert Bars

Bourbon Pecan Pie | Profiterole Tower | Freshly Baked Christmas Cookies

92 Adults | 82 Seniors | 32 Children Ages 5-12 | 5 & Under Free

Tax and 22% service charge added to every check

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