



THANKSGIVING PRIX FIXE

November 26, 2026 | 11am-7:30pm | Three Course Prix Fixe | 94++ Per Person | 32++ for 5-12 | 5 & Under Free

STARTERS

STEAK & BARLEY SOUP

Braised Beef | Pearl Barley | Root Vegetables | Herbs | Rich Beef Broth

TUCUMCARI, NEW MEXICO CHEDDAR & CHORIZO CROQUETAS

Cranberry Barbecue | Pink Peppercorn Pickled Arugula

AUTUMN HARVEST SALAD

Roasted Pears | Baby Greens | Goat Cheese | Candied Pecans | Dried Cranberries | Cider Vinaigrette

BLUE CORN CRAB CAKES

Blue Corn Crusted Crab | Green Chile Remoulade | Winter Citrus Slaw

MAIN COURSES

TRADITIONAL THANKSGIVING PLATE *

White & Dark Meat Turkey | Cranberry-Piñon Relish | Turkey Gravy | Yams | Roasted Garlic Whipped Potatoes
Apple Cornbread Dressing | Green Beans Almondine

1855 PRIME RIB *

Au Jus Lié | Buttered Green Beans Almondine | Au Gratin Potatoes

CILANTRO-LIME SALMON

Cilantro-Lime Compound Butter | Ginger-Garlic Jasmine Rice | Bok Choy

PORK CROWN ROAST

Herb-Roasted Crown of Pork | Apple-Sage Stuffing | Roasted Root Vegetables | Cider-Pork Jus

BUTTERNUT SQUASH TAMALE

Roasted Butternut Squash | Masa | Black Beans | Roasted Corn | Charred Brussels Sprouts | Tomato Coulis

FILET Y ENCHILADA

Beef Filet | Cheese Enchilada | Red Chile | Green Chile

DESSERTS

TRADITIONAL PUMPKIN PIE

Salted Caramel | Bourbon Chantilly Cream

TRES LECHES CHURRO

Cinnamon-Sugar Churro | Tres Leches Cream | Dulce de Leche | Mexican Vanilla

CHOCOLATE FLAN

Dark Chocolate Custard | Caramel | Mexican Vanilla | Cacao

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

*Gluten-Friendly | ♡Vegetarian

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

Executive Outlet Chef | Marc Quiñones