

## ***Thanksgiving Dinner***

*Cristobals & Café Plazuela Restaurants at Hotel Albuquerque*

*12PM – 6PM*

*Our Thanksgiving feast starts with housemade soup and salads from the buffet, then choose your a la carte entrée, followed by a decadent display of some of our favorite desserts. Entrée prices include Soup, Salads, Desserts, and Coffee*

### ***Chef's Fall Harvest Buffet***

*Butternut Squash Tortilla Soup*

*Spinach, Candied Pecans and Caramelized Onion Salad*

*Mixed Baby Greens, Garden Pasta Salad*

*Wild Rice & Roasted Corn Salad*

*Cous Cous Salad with Cranberry, Pinon and Sage*

*Assorted Breads & Fresh Rolls with Herb and Chile Butters*

### ***Choice of A la Carte Entrees***

***Oven Roasted Turkey with Giblet or Green Chile Gravy \$19***

*cranberry chutney, apple sage stuffing, green beans and bacon,  
yukon gold mashed potatoes with white cheddar and green chile*

***Chimayo Red Chile & Chama Honey Glazed Baked Ham \$19***

*candied sweet potato, apple sage stuffing, greens beans and bacon*

***Horseradish & Herb-Crusted, Slow-Roasted Prime Rib \$26***

*rosemary thyme jus, broccolini with hollandaise  
yukon gold mashed potatoes with white cheddar and green chile*

***Grilled Rack of Lamb, Red Chile & Fig Demi Glace \$26***

*mashed potatoes with white cheddar & green chile, green beans & bacon*

***Apricot Ginger Glazed Salmon \$22***

*poblano basmati rice, broccolini with hollandaise*

### ***The Grand Finale***

*Pumpkin Pie, Warm Apple Cobbler, Pecan Pie, Godiva Chocolate Cheesecake,  
Country Bread Pudding with Whiskey Sauce*

*For reservations please call 222-8766*