



Christmas Eve Dinner 2009

Traditional Tastes of the Southwest and Mexico

Appetizers

Noche Buena Tamale Sampler

One filled with pork simmered in our red chile sauce with currants and almonds. One with local organic chicken simmered in green pipian sauce with pumpkin seeds and coriander

\$12

Chile en Nogada

A Frieda Kuelo favorite- Poblano chile stuffed with pork, raisins, almonds, pumpkin and spices, topped with a light creamy sauce, roasted walnuts and pomegranate seeds

\$12

The Christmas Salad and all that's nice from Mr. McClendon's Farm

Baby greens, spicy arugula, pickled spiced cipolini onions, striped beets and pomegranate seeds with a hazelnut blood orange spice dressing

\$9

Grilled Hearts of Romaine

topped with creamy Maytag Blue cheese dressing, port wine splashes, honey, chile glazed pecans

\$9

Hazruque Chicos Soup

This special soup made with Navajo roasted sweet corn, heirloom tepary beans, pork and beef finished with fresh sunflower sprouts and served with a piece of piki bread is my tribute to the peoples of this region.

Hazruque, a Hopi soup, is served only at the "Bean Dance."

\$9



Entrées

Lobster and Asparagus Ravioli and Seafood Ragout

Jumbo Ravioli filled with Maine lobster meat tossed in creamy tarragon lobster sauce with jumbo shrimp, scallops, mussels, clams, corn, peppers and asparagus

\$35

Fresh Baked Halibut in a Corn Husk Papoose Basket

Wrapped in a fresh corn husk with pine nut, cilantro pesto and sweet corn tamale.

Fire roasted and served with two sauces of red and green chile

\$30

Chicken en Mole de Chabacano y Pinon!

Partially deboned half chicken, pan roasted till crisp and juicy, served on a bed of apricot and pine nut mole sauce.

Served with wild rice timbale and green beans

\$26

Grilled Filet Mignon and Maine Lobster Tail

Grilled 4 oz. filet mignon on bed of mashed potatoes served with a

4 oz. Maine lobster tail and chipotle béarnaise

\$38

Certified Angus Prime Rib Roast

8 oz. prime rib served with fresh vegetables, red caboose mashed potatoes;

au jus and horseradish cream

\$21

The Sheppard's Churro Lamb Feast

Grilled chop with sauce on a bed of roasted winter squash with Pipian sauce

Barbacoa of lamb shoulder, smoky, spicy and juicy served in a bowl over pit roasted corn and bean mush topped with grated lemon, orange and chile

\$33



The Three Kings Gifts

Seared antelope medallion with prickly pear ancho sauce. Grilled bison steak with wild mushrooms.
Braised short ribs of elk in red wine and juniper
\$35

The Christmas Vegetable extravaganza

Creamy Yukon Gold mashed potatoes with Tuscan kale. Roasted winter squash filled with mushroom ragout.
Creamy vegetable enchilada with three cheeses. Fresh baby vegetable medley with pumpkin seeds.
\$19

Grilled Elk Rib Chop with Cherry chile sauce

Spice rubbed and grilled, sliced over a bed of sweet and spicy red cherry and Oaxaca chile sauce
\$35

Dessert Selection

Dark Belgian Chocolate Raspberry Chambord Soufflé

Served with a chocolate Chambord sauce and whipped cream
Please order with your dinner so we can have it coming out of the oven when you are ready for dessert.
Serves 2 \$14

Giant Organically Grown Medjool Dates

stuffed with almond paste, dipped in dark chocolate and rolled in coconut flakes.
Served on a bed of whipped cream
\$7

Creamy Rice Pudding Brule

Thick and creamy rice pudding with raisins, cranberries and cherries
topped with caramelized turbinado sugar crust
\$7

Christmas Cookie Ice Cream Sandwich

Cinnamon cookie filled with pumpkin spice gelato and Cajeta caramel sauce
\$7