



NEWSLETTER – WINTER 2008

Seasons Greetings!

(November 27, 2008)

Seasons greetings to everyone from all of us at The Turquoise Room.

It is somewhat traditional to reflect upon the year past at this time while also looking towards the year before us.

We thank you for making our year one filled with great memories of familiar faces returning to our distant outpost in the high desert. As every year passes I try to remind our staff of how blessed we are to have people like you supporting us by not only returning but also by speaking kind words about us to your friends. There are many stories I can tell about the conversations I have had with you over this year past, impossible to relate all so I will try to extend my thanks to you all this way.

To those who live close by, to those from far away, to those who came by train to those who rode their bikes, to those who came by bus, and those that drove the miles, to those that returned again and again and those that stumbled upon us we are forever grateful for you having traveled so far to spend a night with us.

We are humbled by the support and will keep the memories of you all in our thoughts this Christmas.

Which brings me to Christmas Eve and Christmas Day:

As always - our dinner Christmas Eve will be full of the flavors of Santé Fe, the hot chilies and warm tamales reminiscent of the cultural past of New Mexico. The Churro Lamb brought to us by the Shepherds of the Navajo Nation. The lamb being so entrenched in the story of the Nativity is also cherished by the Navajos who refer to it in this way - "Sheep is Life". Their culture has lived with the sheep as a part of daily life for hundreds of years, breeding, shearing and sharing its meat as the greatest sacrifice the lamb can make to give life to the people.

The Bison steak reminds us of how close some things in this world can come to being taken from us forever. It too will be accompanied by native foods.

Lobster tamales, seafood tamales, Chile en Nogadas (Frieda Kuelo's favorite). Seafood Pasta in a smoked chile lobster sauce. Roast Duck with Native harvested wild rice, Elk and Wild Boar all will grace the table on this night.

The Charles Dickens Christmas Day Dinner will be my tribute to the foods served back in my homeland during the holiday.



Smoked Scottish salmon, John's Scotch Eggs, Fish and Chips style Fried Shrimp, Goose, Venison, fresh leg of Pork, baron of Angus Beef, Roast leg of Lamb with mint sauce as well as Christmas Cake, Christmas pudding , Sticky Toffee pudding and last but certainly not the least of which will be mince pies.

We will finish off the year with a New Years Eve dinner consisting of two seating's. A la carte menu from 5.00pm to 6.30 and then we will clear the floor for our final meal of the year at 9.00pm when we will have a fixed price New Years Eve Dinner and Dance. We will feature prerecorded big band and 1950s dance music. Champagne at midnight with party favors and dancing till 1.00am.

The Cookbook

It is now in stock both at the restaurant for purchase and pickup on your next visit or on line at our web site where you can order it to be shipped directly to your door. For Christmas delivery we would like to suggest you order the books no later than Friday December 5th to be sure they arrive in time.

Merry Christmas and a happy and healthy New Year to everyone.

Our kindest wishes and thought are with you this holiday season.

John, Patricia and all the staff.

The Turquoise Room at La Posada.