



*Bar & Grill*

A Holiday dinner in Santa Fe

Friday, December 20, 2019

8 pm 60 guests

Cocktails & Appetizers

Homemade Tortilla Chips, Salsa Fresca & Queso Fundido

El Jimador Silver Margarita • Gruet, Blanc de Noir Champagne • Premium Draft Beers on Tap

First Course

Southwest Caesar Salad with Red Chile Croutons or  
Crème of Zucchini w/ Curry soup

Entrees

**Southwestern STUFFED CHICKEN BREAST**

7 oz skin-on breast of chicken stuffed w/poblano & sweet peppers, pine nuts, queso fresco & fresh thyme, baked in parchment paper served over a prickly pear-Marsala wine sauce.

Served w/soft polenta & mixed cabbage-apple slaw.

**FRESH GRILLED Idaho Ruby Red TROUT**

Topped with an Orange-Pecan Butter

Served with Parsley New Potatoes & Fresh Vegetable

**FARFALLE PASTA e FAGIOLI**

Bow tie past, cannellini bean, grilled zucchini, artichoke, roasted sweet peppers, mushrooms, white wine, onion, garlic, olive oil, tomato, pesto, cream, parsley & Parma cheese.

**OVEN-ROASTED PRIME RIB**

10 oz cut served au Jus & side creamy horseradish sauce

Served with roasted garlic mashed potatoes & fresh vegetable

Wines

La Crema Chardonnay or Montes, Cabernet Sauvignon

Dessert

Homemade Cajeta Pecan Cheesecake or Southwest Bread Pudding

*\$40.95 per person inclusive / appetizer, 1<sup>st</sup> course, entrée, dessert, service and tax*

*Bar and wine is a separate tab, premium drafts are 5 / house margaritas \$6.5 / house wine \$5.5*

*La Crema chardonnay \$36, Montes, Cabernet \$31 by the bottle, apx 4 glasses per bottle*

*all drinks and wine are priced ala carte & will add service and tax*

*tables of 6-8 guests each.*