



Bar & Grill

A Holiday Dinner with Swain & Grieco

Saturday, December 7, 2019

6 pm 16 guests

Cocktails & Appetizers

Homemade Tortilla Chips, Salsa Fresca & Queso Fundido

El Jimador Silver Margarita • Taos Lightning Old Fashion • Premium Draft Beers on Tap

First Course

Southwest Caesar Salad with Red Chile Croutons or

Santa Fe Tortilla Soup

Entrees

CHAR-BROILED TENDERLOIN *of* BEEF

8oz Angus filet topped with a Jalapeno-Bearnaise Sauce

Served with Garlic Mashed Potatoes & Fresh Sautéed Vegetables

LEMON CHICKEN ASADO

Half rotisserie chicken rubbed with fresh lemon, olive oil, garlic & fresh herbs

Served with seasoned roasted potatoes, fresh vegetable & a side of fire-roasted salsa

FRESH *Canadian* STERLING SALMON

Topped with an Orange-Pecan Butter

Served with Parsley New Potatoes & Fresh Vegetable

BLUE CORN VEGETABLE ENCHILADAS

Mushrooms, corn, squash, zucchini, jack & cheddar cheeses, Hatch green chile or New Mexico

red chile. Served with Arroz Verde, Black beans & sour cream.

Wines

Chateau St. Michelle, “Mimi” Chardonnay – Lampoc, Pinot Noir
Brut Navaran Brut Nature, *estate-bottled vintage Cava Champagne*

Dessert

Fresh Lemon Cheesecake *or* Chocolate Lava Cake

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

*All wines priced at \$32 by the bottle, apx 4 glasses per bottle
all drinks and wine will add service and tax*