



THANKSGIVING LUNCH

\$65/person | Children (12 & under) - 1/2 price
Public seating starts at 2:30pm | Reservations 520-731-5565

Soups

Sweet Corn and Crab Chowder

Salads

Gathered field greens with assorted toppings and dressings

Classic Caesar Salad

Crisp romaine, grape tomatoes, hominy croutons, parmesan cheese and caesar dressing

Smoked Duck Panzanella Salad

Smoked duck, arugula, onions, tomatoes, honey mustard dressing

Strawberry Spinach Salad

Feta cheese, candied pecans, poppy seed vinaigrette

Fresh Fruit and Berry Display

Cured meats, worldly cheeses, crackers

Chilled Seafood

Oysters on the half shell

A selection of Tanque Verde hot sauces

Poached jumbo shrimp

Lemons, cocktail sauce, mini tabasco

Bagels and Lox

Tomato, cucumbers, red onion, caper dill cream cheese, smoked salmon on mini bagels

From the Oven

Candied Yams

Cinnamon-brown butter, house-made marshmallows

Roasted Brussels Sprouts

Crumbled applewood bacon, aged balsamic, fresh herbs

Traditional Stuffing

Classic Green Bean Casserole

Whipped Yukon Potatoes

Brown Butter Lobster Mac-n-Cheese

Oven-roasted Atlantic Salmon

with broken butter dill sauce

From the Butcher

Slow-roasted Prime Rib

Herb-crusting, horseradish cream and au jus

Rosemary Orange Slow-roasted Turkey

Orange cranberry sauce, homemade turkey gravy

Desserts

Assortment of baked pies, cakes and sweets



TANQUE VERDE
EST 1868 RANCH

Dishes may be made gluten-free or dairy-free. Please ask server for examples. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness. GRATUITY IS NOT INCLUDED IN PRICE