



**NEW YEAR'S EVE DINNER  
DECEMBER 31**

**CHOICE OF APPETIZER**

Brie En Croute on Crostini with Dark Cherry Jam

or

Whiskey Cured Salmon, Juniper Berry Cream, Cucumber, Pea Shoots,  
Homemade Pickles

**CHOICE OF SOUP OR SALAD**

Lobster Bisque

or

Pear and Pecan Salad, Blue Cheese

**CHOICE OF ENTRÉE**

Bacon Wrapped Venison Tenderloin, Wild Mushroom Brandy Cream Sauce,  
Apple and Butternut Squash Pommes Anna, Wilted Greens

or

Pan Seared Sea Bass with Creamy Leek Risotto, Roasted Beet Salad, Pistachios,  
Walnut Sherry Vinaigrette

or

Butternut Squash Cannellini, House Made Ricotta, Tomato Relish

**CHOICE OF DESSERT**

Chocolate Parfait with Strawberry Sauce and Truffles

or

Classic Fruit Tart

**\$69** Per Person, Wine Pairing available for additional **\$49**

*Plus Tax & Gratuity. Credit card required for reservation, \$25 fee if canceled less than 48 hours in advance.*

Please email [sdiaz@hhandr.com](mailto:sdiaz@hhandr.com) for reservations, or reserve on Open Table

Executive Chef Cristina Martinez, Albuquerque, New Mexico