

de la tierra

CHRISTMAS DAY GRAND BUFFET DECEMBER 25, 4 PM-8 PM

APPETIZERS

Imported Cheeses, Cured Meats, Olives, Fresh Fruit, and Pickled Veg

SOUP

Pork Posole

SALAD

Tender Baby Green Salad

pepitas, goat cheese, champagne vinaigrette, roasted root vegetables

CARVING STATION

Smoked Red Chili-Honey Glazed Ham

Herb Roasted Prime Rib Au Jus

ENTRÉES

Olive Oil Poached Salmon with Blood Orange Beurre Rouge

Baked Ziti with Marinara, Ricotta, and Mozzarella

SIDES

Roasted Yukon Gold Potatoes

Whipped Sour Cream Herb Mashed Potatoes

Wild Rice Pilaf with Nuts and Dried Fruit

Haricots Verts with Crispy Shallots

Brussels Sprouts with Bacon

DESSERT

Decadent Chocolate Cake

NY Cheesecake with Strawberry Sauce

Pecan Pie

Assorted Christmas Cookies and Candies

\$55 per person, **\$22** per child 5-12 years old, 4 and under free,
plus tax & gratuity. Credit card required for reservation, \$25 fee if canceled less than 48 hours in advance.

Please email sdiaz@hhandr.com for reservations, or reserve on Open Table

Executive Chef Cristina Martinez, Albuquerque, New Mexico