

de la tierra

CHRISTMAS EVE DINNER DECEMBER 24, 5 PM-9 PM

APPETIZER

Mediterranean Olives and Goat Cheese

OR

Carrot Rillettes with Grilled Baguette

SOUP OR SALAD

Green Chile Corn Chowder

Pork Posole

Classic Caesar Salad

Apple Pecan Salad with Point Reyes Blue Cheese

ENTRÉE

Pan Seared Seabass

bundt carrot puree, roasted root veggies, blood orange beurre rouge

Beef Tenderloin

whipped herb-mashed potatoes, port demi-glace, grilled asparagus

Venison Tenderloin

roasted fingerlings, blackberry-onion jam, roasted butter nut squash

Calabacitas Tamales

cilantro rice, pinto beans, cheese, red or green chile

DESSERT

Lemon Fruit Tart

Warm Bread Pudding with Whiskey Caramel Sauce

Flourless Chocolate Cake with Berry Compote

Mango or Raspberry Sorbet

\$65 Per Person 13 and over

Children's Menu available 13 and under

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