THANKSGIVING DINNER

Main
Choose One

Citrus Brine Turkey with Green Chile Gravy
Local Honey Glazed Ham
Scottish Salmon with Rosemary Agave Sauce

Sides
Choose Three

Blue Corn and Chorizo Stuffing
Cranberry Chutney
Maple Glazed Yams
Yukon Gold Mashed Potatoes with Garlic Butter
Roasted Pino Green Beans
Winter Squash Casserole with Aged Provolone and Caramelized Onions
Creamy Mac and Cheese with Aged Cheddar and Gruyere Cheese

Sourdough Asiago Rolls Included

Dessert
Choose One

Cherry Pie with Vanilla Beans and Whipped Cream
Apple Crisp Bread Pudding with Bourbon Carmel Sauce

Two People $160
Four People $300
Each Additional Person $80

Dine In
For Overnight Guests Only, By Reservation
Lunch 12–5pm & Dinner 6–9pm

Take Out or In-Room
505.692.0324 or moonhouse@ojospa.com

We proudly serve locally harvested, organic produce from Ojo Farms. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server if you have any food allergies.