



Blue Heron

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.