



Christmas Eve Dinner

Mini Tamales of Pork

Warm Bolillo with Herbed Compound Butter

Ensalada de Noche Buena

*(Romaine, Pink Grapefruit, Orange, Jicama,
Radishes, Pomegranate Seeds & Toasted Pumpkin Seeds)*

or

Cream of Cilantro Soup

Citrus Sorbet

*Standing Prime Rib of Beef with a Garlic-Pepper Corn
Crust and Horseradish Sauce*

Roasted Garlic Mashed Potatoes

Green Beans with Toasted Almonds and Red Chili Peppers

*Dark Chocolate Peppermint
Whipped Cream Tart*

Coffee or Tea

Adults: \$35.00 plus Iva & Gratuity

Children (under 12): \$10.00 plus Iva & Gratuity

Dinner Seating Time: 6:30 pm-8:30 pm



Christmas Day Dinner

Chihuahua Cheese and Caramelized Onion Square

Warm Bolillo with Herbed Compound Butter

*Romanie Salad with Blue Cheese, Candied Pecans and
Hacienda Vinaigrette*

or

Freshly Roasted Chile Poblano Soup

Tequila Cilantro Sorbet

Crown Roast of Pork with Whiskey and Orange Sauce

or

*Roasted Turkey with Cornbread, Apple and Sausage
Stuffing. Turkey Gravy and a Compote of Cranberries*

Mashed White and Sweet Potatoes with Parmesan

Roasted Broccoli with Toasted Pine Nuts

*Individual Pumpkin Chiffon Pie
with a Gingerbread Cookie Crust*

Coffee or Tea

*Adults: \$35.00 plus Iva & Gratuity
Children (under 12): \$10.00 plus Iva & Gratuity
Dinner Seating Time: 6:30 pm-8:30 pm*



New Year's Eve Dinner and Gala

Dinner Seating Time: 7:30 p.m.-9:00 p.m.

*Los Hacendados
will provide the Music for Dining*

Details to be announced soon