



AGAVE

restaurant & lounge

THANKSGIVING PRIX FIXE

ROASTED ACORN SQUASH SOUP
CINNAMON CRÈME FRAÎCHE

PURPLE POTATO & ROASTED CORN SALAD
BABY SPINACH, PINE NUTS,
HONEY-DIJON DRESSING

HERB ROASTED TRADITIONAL TURKEY
CRANBERRY SAUCE AND GRAVY,
SAUSAGE & SAGE STUFFING,
WHIPPED POTATOES,
GREEN BEANS WITH ALMONDS

PUMPKIN PIE
CANDIED GINGER, SPICED WHIPPED CREAM

\$46 PER PERSON PLUS TAX AND GRATUITY

ADDITIONAL MENU SELECTIONS

STARTERS

CUATRO SALSAS 14

SALSA ROJA DE TOMATE, SALSA DE GUAJILLO, SALSA CRUDA, CREMA DE ANACARDOS
SERVED WITH WARM BLUE CORN TOSTADAS

QUESO FUNDIDO 12

WHITE CHEDDAR CHEESE, ASADERO CHEESE, ROASTED HATCH GREEN CHILE,
ONION, SOYRIZO
SERVED WITH WARM BLUE CORN TOSTADAS

EMPANADAS DE RAJAS 10

POBLANO PEPPER, ONION, OAXACA CHEESE, CABBAGE SLAW, SALSA CRUDA

GREEN CHILE STEW 8

HATCH GREEN CHILE, STEWED HERITAGE PORK, ROASTED ROOT VEGETABLES, FLOUR TORTILLA

AUTUMN SALAD 12

SHAVED BRUSSELS SPROUTS, BABY KALE, DREAM CATCHER CHEVRE, PICKLED CRANBERRIES,
CANDIED WALNUTS, BURNT HONEY VINAIGRETTE



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ENTRÉE

CHIMICHURRI MARINATED RIBEYE PAVÉ STEAK 41

SQUASH, PERUVIAN POTATOES, TOMATO, GARLIC, BROCCOLINI,
CORN, MOLE SPICED DEMI-GLACE

SEARED SCOTTISH SALMON & RED BELL PEPPER-TEQUILA COULIS 38

PLANTAIN-POLENTA, JALAPEÑO-CILANTRO MAÎTRE D'HÔTEL BUTTER

ROASTED PORK TENDERLOIN, CHORIZO & FIG RELISH 36

YUKON POTATOES, BELL PEPPERS, GARLIC, SPINACH, PIÑON, CURRANTS

BUTTERNUT SQUASH RAVIOLI 26

BRAISED SWISS CHARD, PIÑON CREAM, CRANBERRY MOSTARDA

DESSERT

GREEN CHILE APPLE COBBLER 10

BROWN SUGAR APPLES, NEW MEXICO GREEN CHILE, PIÑON CRUMBLE,
VANILLA BEAN ICE CREAM

CAPIROTADA 10

(MEXICAN STYLE BREAD PUDDING)
PATRÓN XO CAFÉ COFFEE SAUCE

PUMPKIN PIE 8

CANDIED GINGER, SPICED WHIPPED CREAM