



Thanksgiving Buffet

THURSDAY, NOVEMBER 27, 2025

SEATINGS: 11:00 AM, 1:00 PM, 3:00 PM

ADULTS	CHILDREN (AGES 6-12)	CHILDREN (AGES 5 & UNDER)
\$120	\$60	EAT FREE

CALL 505.798.3920 FOR RESERVATIONS

CELEBRATE THANKSGIVING IN TRUE BIEN SHUR STYLE WITH AN EXTRAVAGANT 4-DIAMOND BUFFET EXPERIENCE
FEATURING CHEF-ATTENDED CARVING STATIONS, ARTISAN DISPLAYS, AND INDULGENT HOLIDAY FAVORITES.

CARVING STATIONS

HERB-BRINED ROASTED TURKEY BREAST | SALT-CRUSTED PRIME RIB | MAPLE-GLAZED SPIRAL HAM
SERVED WITH TRADITIONAL GRAVY, AU JUS, CRANBERRY SAUCE

ARTISAN BREAD DISPLAY

PUMPKIN BREAD, WALNUT CRANBERRY BREAD, PUEBLO ROLLS
WHIPPED BUTTER, CRANBERRY ORANGE COMPOUND BUTTER, ROASTED GARLIC HERB BUTTER, HONEY BUTTER,
OLIVE TAPENADE, PUMPKIN SEED PESTO

CHARCUTERIE & CHEESE DISPLAY

CURED MEATS AND IMPORTED & DOMESTIC CHEESES
ROASTED MARCONA ALMONDS, GRAPES, HONEYCOMB, FIG JAM, CRACKERS, AND LAVOSH

SALAD STATION

FIELD GREENS, CRISP ROMAINE, SPINACH
CRUMBLLED PECANS, DRIED CRANBERRIES, CRUMBLE BLEU CHEESE, SHAVED PARMESAN, ROASTED BEETS,
HEIRLOOM CHERRY TOMATOES, CUCUMBERS, PICKLED RED ONIONS
TAQUERIA MANGO VINAIGRETTE, BUTTERMILK RANCH, BALSAMIC REDUCTION, BLOOD ORANGE VINAIGRETTE

AUTUMN WALDORF SALAD WITH HONEY YOGURT DRESSING
ROASTED BUTTERNUT SQUASH & FARO SALAD WITH MAPLE DIJON VINAIGRETTE

SEAFOOD DISPLAY

POACHED JUMBO SHRIMP, CRAB CLAWS, OYSTER ON THE HALF SHELL, SEAWEED SALAD, LEMON CROWNS,
MINI HOT SAUCE BOTTLES, MIGNONETTE, COCKTAIL SAUCE, WASABI-LIME MAYO

GRAVLAX, CAPERS, CHOPPED EGG, RED ONION, LEMON-DILL CRÈME FRAÎCHE

SOUP

ROASTED PUMPKIN BISQUE, TOASTED PEPITAS, CRÈME FRAÎCHE SWIRL & SAGE OIL

ACCOMPANIMENTS

ROASTED SALMON, LEMON-DILL BEURRE BLANC
SWEET POTATO CASSEROLE, WHIPPED MASHED POTATOES,
WILD MUSHROOM & BRIOCHE STUFFING, ROASTED BRUSSELS SPROUTS WITH PANCETTA & BALSAMIC GLAZE
HONEY GLAZED BABY CARROTS WITH BROWN BUTTER SAGE SAUCE, GREEN BEAN ALMANDINE WITH SHALLOT CRISPS, LOBSTER MAC &
CHEESE

DESSERT

PUMPKIN PIE, PECAN PIE, PUMPKIN SPICED CAKE, CHOCOLATE CHEESECAKE, BREAD PUDDING WITH CARAMEL SAUCE & SEASONAL
CONFECTIONS

ENHANCE YOUR CELEBRATION
MIMOSA BAR \$14 EACH