

December 25, 2024

Christmas in the Desert

Reservation Only | 11am 1pm 3pm | \$85 adult/ \$35 child (10 and under) | ++6.1% tax and 21% gratuity
Discount available for Partners in Conservation Levels of membership. Museum entry required and not included.
Contact Anna Boudoin for reservations: aboudoin@craftculinary.com or 520-883-3046

Bread

HOUSE BAKED BOLILLO ROLLS W/ SONORAN CHILI BUTTER

Salads

ARUGULA SALAD- ROASTED BEETS, AVOCADO, CRUMBLIED GOAT CHEESE,
TOASTED WALNUTS, MAPLE DIJON VINAIGRETTE (VEGETARIAN/GF)

QUINOA SALAD- DRIED CRANBERRIES, CURLY KALE, APPLE, RED ONION, CHOPPED
PECANS, FETA CHEESE, HONEY POPPYSEED DRESSING (VEGETARIAN/GF)

Entrees

GARLIC HERB CRUSTED PRIME RIB W/ PAN JUS AND CREAMY HORSERADISH (GF/DF)

PORK ROULADE W/ FRESH CRANBERRY, CHEVRE, SPINACH, CARAMELIZED ONION (GF)

GREEN CORN TAMALE W/ SALSA VERDE AND PICO DE GALLO (VEGAN)

Sides

ROASTED FINGERLING POTATOES WITH GARLIC AND FRESH HERBS (GF)

SHERRY GLAZED BLISTERED BRUSSELS (GF/DF)

BOURBON GLAZED YAMS (GF)

CREAMED SPINACH (GF)

Desserts

CHERRY PIE W/ FRESH WHIP

APPLE PIE W/ FRESH WHIP

AQUAFABA CHOCOLATE MOUSSE W/ COCONUT CREAM (GF/DF)

Coffee, Iced Tea, and Lemonade included in buffet.
Beer, wine, and cocktails available!