



TANQUE VERDE
EST. RANCH[®] 1888

ADULTS
\$70

JOLLY IN JULY DINNER

CHILDREN
(12 & under)
\$35

JULY 25th \ 6:00-8:30 pm

Reservations 520.731.5565

HAND CRAFTED SOUPS

Caldo de Queso

Sonoran Crab Bisque

CHILLED SALADS

TVR Classic House Salad

house-made Italian and ranch dressings

Cranberry Pecan Spinach Salad

fresh spinach, goat cheese, candied pecans, dried cranberry, aged balsamic vinaigrette

SEAFOOD DISPLAY

cold shell on display with mignonette and cocktail sauce

FROM OUR CHEFS

Charcuterie Board

artisanal cheese, cured meats, seasonal jams, fresh berries, assorted lavash

Sugarplum Board

cheesecake dip, baked brie assortment, Christmas cookie dippers, Christmas pretzel rods

Chantilly Cream

FROM THE OVEN

Yukon Mashed Potatoes

Kerrygold Irish butter, sage gravy

Caramelized Walnut Sweet Potatoes

frown sugar brulee, whipped sweet potato, torched marshmallow finish

Sauteed Haricot Verts

roasted heirloom cherry tomatoes, caramelized onion, balsamic reduction

Charred Lemon Salmon

charred lemon beurre blanc, fresh herb microgreen salad

Poblano Chilaquiles

fire roasted Poblano, House made chipotle enchilada sauce, cilantro finish

CHEF'S LIVE ACTION STATION

Mac & Cheese Bar

pasta three ways sautéed with your favorite ingredients and tossed in house-made cheese sauces

FROM THE CARVING STATION

Rosemary Garlic Prime Rib

au jus, crème Fraiche horseradish

FROM OUR PASTRY CHEF

Bourbon Pecan Pie • Classic Christmas Cookies • Peppermint Petit Four
Chocolate Crackle Thumbprint Cookies Cherry Galettes • French Macarons