



Sunday, April 04, 2010

Las Fuentes Restaurant at  
Bishop's Lodge Ranch Resort & Spa

## EASTER BUFFET

Crab Legs with Green Chile Butter  
Peel and Eat Shrimp with Chile and Lime Marinade  
Oysters on the Half Shell with Habanero Citrus Mojo  
Smoked & Poached Salmon with Cream Cheese and Traditional Accompaniments,



Fine Imported & Domestic Cheeses  
Crudités of Seasonal Vegetables with Chipotle Ranch Dip  
Seasonal Fresh Fruit Display  
Roasted Beet Salad with Candied Pecans and Mixed Greens Honey Balsamic Vinaigrette  
Traditional Caesar Salad with Reggiano Parmesan & Herb Croutons.  
Heirloom Tomato with Tuna Niçoise Stuffing  
Tomato, Feta and Cucumber Salad with Honey Mint Vinaigrette



Vegetarian Cheese and Rajas Tamales,  
Roasted Corn Black Bean Relish  
Carrots and Peppers in Escabeche  
Freshly Baked Breads, Muffins, Danish, & Croissants  
The Bishop's Famous Breakfast Potatoes  
Apple Wood Smoked Bacon & Fresh Breakfast Sausage  
Classic Eggs Benedict  
Omelets Made to Order  
Santa Fe French Toast with Toasted Pinon and Apricots and Prickly Pear Maple Syrup



Cumin and Oregano Scented Turkey Breast in Mole Sauce  
Ropa Vieja with Moros y Cristiano and Twice Fried Plantains (Tostones)  
Pecan Crusted Grouper with Wild Rice Pilaf and Grand Marniere Butter Sauce  
5 Spiced Rubbed Roasted Pork Loin with Hoi Sin Jalapeno Glaze



Carving Station Featuring:  
Herb Encrusted Leg of Lamb with Chimayo Red Chile Mint Jelly  
Slow Roasted Prime Rib



Homemade Carrot Cake, Petit Fours, Mexican Chocolate Mousse in Biscochito Cup,  
Natillas with Fresh Berries and Chocolate Cake

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### Buffet Hours: 11am to 3pm

Adults: \$49 / Seniors (65+): \$39 / Children (6 to 12): \$29.00

Reservations Essential - 505.819.4035

NM Sales Tax and Gratuity are not included

A 20% gratuity will be added to parties of 6 or more

Per New Mexico law, Champagne will be served after 12 Noon.