



LAS FUENTES DINNER MENU

Two Thousand Twelve

THE TRAILHEAD

MONKS' ALE & GREEN CHILE CHEDDAR SOUP

mexican chorizo, diced potato, bell peppers, warm local tortilla

Nine Dollars

SANTA FE MASA SOUP

diced chicken breast, sweet corn, black beans, tortilla strips, cilantro, mexican cotija cheese

Nine Dollars

PISTACHIO BLUE SALAD

hydroponic butter lettuce, heirloom tomatoes, organic arugula, candied pistachio, jicama, sumac vinaigrette, point reyes blue cheese

Twelve Dollars

SPANISH SHERRY BEET SALAD

organic greens, slow roasted beets, ximenez sherry vinaigrette, local feta cheese, fresh mint

Eleven Dollars

NEW MEXICO CORN MEAL CRAB CAKE

avocado cream, roasted spanish tomatoes, organic greens

Fourteen Dollars

FROM THE WATERS

DOMESTIC GULF SHRIMP RELLENO

sweet corn and chipotle chile, steamed poblano, dry seared pineapple and marjoram salsa

Twenty Four Dollars

PAN SEARED SCALLOPS

black pepper grits, sautéed spinach, tomato butter

Twenty Five Dollars

FISHERMAN'S CATCH

market fresh fish, corn and black bean ragu, warmed tomatillo salsa, calabacitas stuffed roma

Twenty Six Dollars

SHETLAND ISLAND WILD RAISED SALMON

butter glazed potatoes, roasted broccoli, chenin sauce with fresh herbs

Twenty Seven Dollars

Las Fuentes Restaurant and the Bishop's Lodge Ranch Resort and Spa support the efforts of the New Mexico Department of Agriculture by proudly serving products from New Mexico Farmers, Ranchers, Brewers, and Wine Makers.

Christopher McLean

Executive Chef and Certified Sommelier

John Fleming

Chef de Partie