



LAS FUENTES DINNER MENU

Two Thousand Twelve

THE MOUNTAIN TOP

VEGETARIAN RANCHERO GARDEN

quinoa and cous cous relleno, corn and green chile tamale, mushroom flauta, new mexico green and red chili sauces, old windmill dairy goat cheese ranch

Twenty One Dollars

MOUNTAIN THYME CHICKEN BREAST

loaded warm potato salad, mad jack creamed corn, natural broth

Twenty Two Dollars

MAPLE LEAF DUCK BREAST

forbidden rice, celery root and quince puree, lightly candied orange, citrus braised moulard leg

Thirty One Dollars

SWEET CORN CRUSTED BEER BELLY QUAIL

mushroom and toasted pinon stuffed quail, smoked salt roasted fingerling potatoes, cavolo nero, slow roasted and spiced pork belly nugget, maple sauce

Twenty Eight Dollars

TASTING OF LOCAL LAMB

forever stewed chili with old windmill dairy chevre, blue corn enchilada stack with hatch green chile and ale braised leg, shoulder tamale, native american fried rice, yellow squash, spanish red pepper

Twenty Nine Dollars

ANCHO ADOBO BRAISED BUFFALO SHORT RIBS

italian mascarpone polenta, roasted root vegetables

Twenty Seven Dollars

THE MOUNTAIN MAN

elk tenderloin with huckleberries, rabbit pot pie with green chile and apples, buffalo chipotle sausage, monks' ale borracho beans, sweet corn soufflé

Thirty Seven Dollars

PAN ROASTED NEW MEXICO BEEF TENDERLOIN

loaded yukon gold potato, roasted root vegetables, beer braised onions, red wine spiced reduction

Thirty Four Dollars

~Please Limit Cell Phone Use to the Lobby or Outdoor areas. Thank you~
A service charge of twenty percent will be added to all parties of six or more.

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