

# Las Fuentes

restaurant & bar

## Soups & Salads

### **This Evening's Seasonal Soup**

*Your Server will inform you of tonight's selection*

8

### **Avocado & Shrimp Salad**

*Radicchio, Serrano Ham and Spicy Salmorejo Vinaigrette*

14

### **Hearts of Romaine with Chick Peas**

*Red Peppers, Capers & Cumin-Paprika Vinaigrette*

12

### **Orange & Peppercreess Salad**

*Shaved Red Onions, Black Olives & Lemon Vinaigrette*

8

## Appetizers

### **Calamari Croquettes**

*Cooked in Their Own Ink with Béchamel Sauce*

14

### **Grilled Quail and Apple Salad**

*Hard Cider Vinaigrette*

12

### **Spicy Pork Picadillo**

*Crisp Potatoes*

11

### **Stuffed Piquillo Pepper**

*With Eggplant, Artichoke & Mojo Verde*

11

### **Eggplant Caviar**

*With Carmelized Onions and Local Honey*

11

### **Chipotle Jumbo Lump Crab Cakes**

*Melted Leeks & Whole Grain Mustard Crème Fraîche*

15

## *The Famous & Original*

## **'Dinner for two' Special**

*Available 5 pm to 6 pm Sunday through Thursday*

**Choose Soup or Mesclun Green Salad & an Entrée**

***Includes: chef's choice of dessert for two***

***And a bottle of white or red wine***

**\$49.95** plus tax and gratuity

*\*The Prime Rib Special is not available for this promotion\**

# LAS FUENTES

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We invite you to enjoy the flavors of  
*“Nuevo Rancho Cuisine”*

Our Chef Brian Shannon has created this menu drawing from the culinary history  
of Northern New Mexico.

Spanish, French, Mexican/New Mexican and Native American foods prepared to  
create your unique culinary experience.

*“Savor the flavors of Las Fuentes”*

## Dinner ENTREES

### **The Ranch Strip**

*Herbed Potato Tortilla, Zucchini, Grilled Portobello Mushrooms, & Cabrales Cheese*

36

### **New Mexico Lamb Loin**

*Crimson Lentils, Swiss Chard, Golden Raisins, Honey & Orange*

28

### **Adobo Marinated Pork Loin**

*Cabbage Escabèche & Tolosa Red Bean*

28

### **Serrano Ham Wrapped Chicken Breast**

*Cauliflower & Artichoke Paella, Sherry, Garlic, Capers and Parsley*

30

### **Poached Mussels Biscayne**

*Grilled Roasted Garlic Crostinni*

26

### **Panfried Trout**

*Sautéed Spinach, Raisins, Bishops Lodge Apples, Spanish Chorizo & Pine Nut Praline*

24

### **Tuna Marmitako**

*Plum Tomatoes, Roasted Piquillo Chili Peppers, Potatoes & Smoked Paprika*

28

### **Tomato Encrusted Scallops**

*Seared with Grilled Green Onions, Cappalinni Risotto & Smoked Red Pepper Butter Sauce*

28

### **Roasted Vegetable Tart Romesco**

*Egg Plant, Tomato, Caramelized Red Onions, Piquillo Peppers, Garlic, Monchego Cheese*

18

## **Our Featured nightly ranch Tradition:**

### ***“All You care to eat” Prime rib***

Served with Your Choice of The Soup of the Evening or House Mesclun Greens w/ House Vinaigrette Dressing

10 Ounce Cut of Freshly Roasted Prime Rib Baked Potato w/ Sour Cream and Butter,

Vegetables of the Evening, Ancho au Jus, Creamed Horseradish

**\$19.95**

DUE TO SANTA FE COUNTY WATER RESTRICTIONS WATER WILL ONLY BE SERVED ON REQUEST.  
WE ARE PLEASED TO OFFER EVIAN STILL WATER & SAN PELLEGRINO SPARKLING WATER.

A GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF FIVE AND MORE.