

# DINNER

### **APPETIZERS**

### **Tres Spring Cuc Towers**

Basil oil, marinated tomato, crispy garlic chips & Ojo Farm micro greens

# Melange of Spring Wild Mushrooms

Over grilled polenta, balsamic reduction

### SOUP

# Ojo Farm Tomato Soup

Basil pesto, garlic croutons

Sunrise Springs Soup du Jour

#### SALADS

#### **Grilled Hearts of Romaine**

Oven-roasted tomatoes, polenta croutons & mustard vinaigrette

#### Citrus Tuscan Kale Salad

Housemade preserved lemon, roasted pine nuts, ricotta salata & pepper flakes

# Sunrise Springs Quinoa Salad

Bell pepper, garlic & carrots accented with turmeric & curry

# **ENTRÉES**

# Salmon & Pasta Linguini

Lemon butter sauce, haricots verts, roasted cherry tomato & capers Ojo Farm spinach

# Free-Farmed, Grilled Breast of Chicken

Basted with maple Chimayo chile mole over barley & wilted rainbow chard

# Chimayo Green Chile Breast of Chicken

Tequila-flamed fajita, mixed vegetables, brown rice & Sunrise salsa

### Stuffed Red Bell Pepper

Roasted red bell pepper filled with a cornucopia of spring vegetables, quinoa & sautéed Swiss chard vegetable stock



# SEASONAL SIDE VEGETABLES

### Sautéed Broccolini

Sliced shallots, garlic, butter & a touch of sea salt

# Steamed Ojo Farm Spinach

Garlic, onion & a touch of sea salt, housemade preserved lemon

# **Haricot Verts**

Orange zest & toasted garlic chips

# **DESSERTS**

# **Organic Carrot Cake**

Lemon cashew icing

### **Dark Chocolate Walnut Cake**

Port wine reduction sauce

# Melange of Fresh Fruit

Ask your server for today's fresh selection

**Coconut Key Lime Tart** 

# **BEVERAGES**

House-infused Sparkling Water Ask your server for the flavor of the day

Red Zinger Iced Tea

Selection of Hot Teas

Coffee – decaf & caffeinated

# DINING HOURS

Breakfast Lite Fare	7:00 – 7:30 am	Sages Café
Breakfast	7:30 - 9:00 am	Sages Café
Lunch	12:00 - 2:00 pm	Blue Heron
Pre-dinner Reception	5:30 - 6:30 pm	Moon House
Dinner	6:00 - 8:00 pm	Blue Heron