



# DINNER

## STARTERS

### **Roasted Pumpkin and Coconut Bisque**

with pepitas and smoked chile oil \$8 **V**

### **Baked Polenta and Wild Mushrooms**

with Cambozola Fondue \$11

### **Pan-Seared Diver Scallops**

with blue corn crepes and red chile beurre blanc \$15

### **Caesar Salad of Red Kale**

with polenta croutons, parmesan ribbons and toasted piñon \$9

### **Grilled Romaine Salad**

with goat cheese, sundried tomatoes and mustard vinaigrette \$9

## ENTRÉES

### **Petit Filet of Beef**

with scallion mashed potatoes, French beans and mushroom demi-glace \$35

### **Poblano Relleno**

with quinoa, sautéed autumn vegetables and mild red chile sauce \$25 **V**

### **Grilled Salmon**

with vegetable galette and lemon butter \$30

### **Green Chile Chicken**

with white bean and vegetable ragout \$28

*\*Fish, chicken or filet mignon available to add to any item*

EXECUTIVE CHEF ROCKY DURHAM

## DESSERTS

**V** Indicates vegan option.  
Items subject to change.

Sunrise Springs endeavors to use local, organic and sustainable ingredients whenever possible.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.



# DINNER

\$10

**Flour-less Chocolate Decadence**

with vanilla crème anglaise

**Ginger Rice Pudding Brulée**

with almond cookies **V**

**Mélange of Fresh Fruit**

with coconut cream and salted caramel walnuts

**White Chocolate Cheesecake**

with strawberry “jam”

TO DRINK

House-infused sparkling water \$3

*Ask your server for the flavor of the day*

San Pellegrino assorted naturally flavored sodas \$3.5

San Pellegrino sparkling natural mineral water, 250 ml/500 ml \$3/5

Zinger iced tea \$3

Assorted hot teas \$3

Coffee \$3

DINING HOURS

Breakfast Lite Fare	7:00 – 7:30 am	Sages Café
Breakfast	7:30 – 9:30 am	Sages Café
Sunday Brunch	11:00 – 2:00 pm	Blue Heron
Lunch	12:00 – 2:00 pm	Blue Heron
Reception style (Mon, Tues.)	5:00 – 6:30 pm	Moon House
Lounge (Wed.-Sun.)	5:00 – 9:00 pm	Moon House
Dinner (Sun.-Thurs.)	6:00 – 8:00 pm	Blue Heron
Dinner (Fri., Sat.)	6:00 – 9:00 pm	Blue Heron

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