



THE  
**BISHOP'S LODGE**  
RESORT & SPA  
• SANTA FE •

LAS FUENTES DINNER MENU

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*Two Thousand Eleven*

**THE TRAILHEAD**

**MONK'S ALE AND GREEN CHILE CHEDDAR SOUP**

*new mexico cheddar and green chile, diced yukon potatoes, mexican chorizo,  
fresh peppers, organic flour tortillas, new mexico monk made ale*

Nine Dollars

**RANCHERO BUFFALO ALBONDIGAS SOUP**

*organic squash, sweet corn, anasazi beans, root vegetables, cilantro, cotija cheese*

Twelve Dollars

**PISTACHIO BLUE SALAD**

*hydroponic butter lettuce, heirloom tomatoes, organic arugula, candied pistachio,  
jicama, sumac vinaigrette, new mexico blue cheese*

*(served by the chef at a private dinner to the Presidents of Switzerland and Ghana)*

Twelve Dollars

**THE OLD WINDMILL DAIRY GOAT CHEESE RANCH SALAD**

*organic mixed greens, heirloom cherry tomatoes, roasted hatch peppers, red onion,  
fresh baked mexican "pan campo" camp bread croutons*

Eleven Dollars

**NEW MEXICO BLUE CORN CRAB CAKE**

*avocado puree, oven roasted roma tomatoes, organic mixed greens*

Fourteen Dollars

**FROM THE WATERS**

**PAN SEARED DIVER SCALLOPS**

*potato puree, sautéed spinach, fresh mushrooms, smoked ham hock broth*

Twenty Five Dollars

**FENNEL DUSTED FISHERMAN'S CATCH**

*almond and herb cannellini beans, braised fennel, chipotle shellfish broth, steamed clams*

Twenty Six Dollars

**CAST IRON SEARED KING SALMON**

*applewood bacon lentils, fire grilled asparagus, fines herbs mustard crème fraiche*

Twenty Four Dollars

~Warm Artisan Bread Rolls and New Mexico Corn Bread will be served  
with American Cow, French Cow, and English Goat Butters~

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

**Carlos Torres**

Sous Chef



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**THE MOUNTAIN TOP**

**VEGETARIAN GREEN CHILE POT PIE**

*prairie thyme shell, organic vegetables, ricotta and garlic mushroom foccacia*  
Seventeen Dollars

**VEGAN TEMPEH WITH ROASTED SWEET POTATO**

*organic carrots, calabacitas with sweet corn, olive and soy*  
Eighteen Dollars

**HERB DUSTED ORGANIC CHICKEN BREAST**

*potato puree, whiskey corn succotash, prairie herb sauce*  
Twenty Two Dollars

**CHIMAYO CHILE GLAZED DUCK BREAST**

*sweet potato and bacon hash, wilted greens, red chile confit, spanish lavender jus, honey powder*  
Twenty Eight Dollars

**GRILLED AMERICAN RABBIT**

*santa fe five bean ragu, mushroom gratin with rosemary and asadero, natural herb reduction*  
Twenty Seven Dollars

**NEW MEXICO PECAN CRUSTED PORK TENDERLOIN**

*mexican chorizo sausage flip, braised chard, fingerling potatoes, spiced belly, maple broth*  
Twenty Six Dollars

**TALUS WIND RACK OF LAMB**

*sunset corn cakes, spicy aubergine puree, brown sugar cascabel reduction, red chile tapenade*  
Twenty Nine Dollars

**FOREVER BRAISED BUFFALO SHORT RIBS**

*new mexico corn meal polenta, organic root vegetables, ancho adobo sauce*  
Twenty Seven Dollars

**NEW MEXICO HERITAGE BEEF TENDERLOIN**

*sweet potato puree, spelunker rice cake, foie glazed mushrooms, cinnamon daube sauce*  
Thirty Two 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.

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