

L A S F U E N T E S

b a r & g r i l l

S T A R T E R S

Golden Tomato Gazpacho

Perfumed with gold tequila and habaneros

\$7.50

Roasted Spring Mushroom Cappuccino

Topped with Foie Gras foam, porcini mushroom dust and almond biscotti

\$8.00

Brosch's Green Salad

Gathered baby field greens tossed in a raspberry dressing, toasted Arizona pecans, ruby raspberries and refreshing jicama

\$7.50

Las Fuentes Caesar Salad

Crisp heart of romaine spears tossed in a classic Caesar dressing, garnished with chipotle peppers, Parmesan tuile and house-cured tequila/coriander salmon

\$8.00

Seared Hudson Valley Foie Gras

Spiced dried Mission figs, Highland watercress
Finished with Fleur de Gris and port-berry coulis

\$15.00

Pan-Seared Diver Scallops

Sesame seaweed salad, orange gastrique and roasted soy sauce

\$12.50

Syrah Braised Angus Short Rib

White truffle mascarpone grits, forest mushrooms and brie fondue

\$12.00

Santa Fe Mussels

Prince Edward Island mussels tossed with Hatch green chiles, pico de gallo and a Chipotle-corn broth

\$11.00

S P A C U I S I N E

Tender Gathered Greens

Tossed with toasted Ozark walnuts, sun dried cherries
and lemon herb vinaigrette

\$7.50

Warm Lemon Poached Fingerling Potato Salad

House-cured salmon drizzled with Tuscan olive oil,
capers, micro chervil and crème fraîche

\$8.00

Poached Fresh Hawaiian Heart of Palm Salad

Young tender mizuna greens, supreme of orange
and smoked Arizona almonds tossed in blood orange vinaigrette

\$12.00

ENTRÉES

Grilled Colorado Lamb Chops

White truffle scented Yukon gold potato puree,
pancetta flavored bitter dandelion greens, minted veal sauce
\$33.00

Seared Certified Black Angus Filet

Roasted sunchokes, confit of artichoke and grilled wild ramps.
Finished with smoked salt and Pinot Noir jus
\$34.00

Paillard of Malaysian Monchong

Resting on a ragoût of Australian rock shrimp and parsnips,
tossed with caper basil butter
\$28.00

Pan Seared Wild King Salmon

Brushed with kalamata olive oil, sautéed lemon potatoes and fennel.
Fire-roasted pepper/sweet onion relish and Grand Marnier cream sauce
\$26.00

New Mexican Green Chile Crabcakes

Mashed golden potatoes, red chile dusted potato Gaufrettes.
Drizzled with a Chipotle rémoulade
\$27.00

Espresso and Red Chile Dusted Buffalo New York Strip

Bacon mashed potatoes, buttered asparagus.
Smoked chipotle and cilantro sauce
\$32.00

SPACUISINE

Juniper Berry Free-Range Breast of Chicken

Posole and bacon stew, roasted chile relleno.
Drizzled with mole
\$25.00

Grilled Tamarind Barbequed Portobella

With crisp yucca, Haas Avocado, greens
Finished with parsley oil
\$22.00

Orange Scented Late Hatch Pheasant

Warm panzanella salad, petite Chef's Garden Greens
Toasted walnut and cress pesto
\$27.00

Executive Chef
Patrick McElroy

Executive Sous Chef
John Lafond

