

CULINARY ADVENTURES AT BISHOP'S LODGE RANCH RESORT & SPA

SANTA FE, N.M. – One of the high points of any escape is eating well, and [Bishop's Lodge Ranch Resort & Spa](#) – Santa Fe's only authentic ranch resort offering a genuine Southwestern experience minutes from downtown – fosters a delicious culinary environment that pays tribute to its legendary surroundings. Relaxed ambience and creative Nuevo Ranchers cuisine abounds at the resort's signature spot *Las Fuentes Restaurant & Bar* and the poolside *Sunflower Bar & Grill*.

LAS FUENTES RESTAURANT AND BAR

Las Fuentes Restaurant and Bar offers creative Nuevo Ranchero cuisine that melds Spanish, New Mexican, French and Native American flavors created by Executive Chef and Certified Sommelier Christopher McLean. Open for breakfast, lunch and dinner daily (breakfast and dinner in winter) and for a special brunch each Sunday, the restaurant's inspired rustic environment features majestic beamed ceilings, authentic Navajo rugs and commissioned murals by early Santa Fe artist W.E. Rollins.

The menu at *Las Fuentes Restaurant & Bar* is a tribute to the authentic Southwestern location and wide-open spaces surrounding the resort. Breakfast samplings include traditional dishes such as cast iron waffles and Nuevo Ranchero selections such as Southwest Mexican chorizo omelets. For dinner, guests choose flavorful entrées from “the waters” or “the mountain top,” with each dish created to provide variety for differing tastes including vegetarian and vegan dishes. Samplings include pan seared diver scallops and Chimayo Chile glazed duck breasts. Flavorful appetizers, salads, scrumptious sandwiches and diverse entrées are served throughout the day, all crafted using the freshest ingredients available.

Daily Hours (Seasonal):

Breakfast: 7 to 11 a.m.

Lunch: 11 a.m. to 2 p.m.

Dinner: 5:30 to 9 p.m.

Sunday Brunch: 11 a.m. to 2 p.m.

Bar Menu: 11 a.m. to 9 p.m.

Between and after hours, seating is available on the Sunset Terrace (weather permitting) or at the full-service bar. *Las Fuentes Restaurant & Bar* is also the site of frequent special dining events.

SUNFLOWER BAR & GRILL

The poolside *Sunflower Bar & Grill* offers casual daytime food and cocktail service Memorial Day through Labor Day. Guests relax poolside and enjoy sandwiches, fresh salads and delicious specialty drinks from 11 a.m. to 6 p.m. daily.

Bishop's Lodge Ranch Resort & Spa is an authentic, historic destination ranch resort nestled at the base of the Sangre de Cristo Mountains. Wrapping around a 156 year-old historic chapel, the resort includes 15 Santa Fe adobe-style lodges housing 91 unique rooms, many with kiva fireplaces, private courtyards and quaint balconies as well as eight gated villas. A member of Historic Hotels of America, a program of the National Trust for Historic Preservation and brand of Preferred Hotel Group, Bishop's Lodge boasts serene meeting spaces including four conference rooms totaling 8,000 square feet. Outdoor spaces are accessible for receptions and activities, with business support services, full-service catering and culinary planners available.

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Bishop's Lodge is also home to SháNah Spa, inspired by the Native American word for vitality and energy. The spa boasts custom-blended oils for individual skin types and specialized treatments including massages, facials, body wraps and Aquassage. The stables at Bishop's Lodge allow guests to experience the ranch's 450 acres of spectacular alpine scenery on horseback, with group, private, sunset and special children's rides available year-round.

For more information on Bishop's Lodge Ranch Resort & Spa, call 800-732-2240 or visit bishops lodge.com. Follow facebook.com/bishops lodge and twitter.com/bishops lodge for special offers.

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