



# DINNER

## STARTERS

Chilled Spring Bisque  
peas, carrots, mint oil 10 **V**

Goat Brie en Croute  
English pea hummus, apple blossom gastrique 15

Ojo Farms Mixed Green Salad  
radishes, sugar snaps, prosecco vinaigrette 10

Tempura Shrimp Nachos  
guacamole, cilantro, serrano escabeche 20

Sunrise Caesar Salad  
Ojo spinach, garlic chips, parmesan crackers 10

## ENTRÉES

Crab Croquettes  
goat cheese ravioli, pea shoots, saffron rouille 30

Filet of Ribeye  
green chile whipped potatoes, haricot vert, morel mushroom demi-glace 40

Quinoa Cakes  
cashew cream, spring vegetables, braised Ojo greens 25 **V**

Norwegian Salmon  
sugar snaps, English peas, lemon beurre blanc 35

Roast Chicken Breast  
pesto, asparagus, polenta 35

EXECUTIVE CHEF ROCKY DURHAM

**V** Indicates vegan option.

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.



## DESSERTS

### The Elvis

chocolate cake, peanut butter gelato, banana brûlée 15

### Fresh Fruit Melange

salted caramel walnuts, coconut whip V 10

### Coffee and Donuts

cappuccino flan, churros 10

### Vanilla Cheesecake

strawberry-mint salsa, strawberry coulis 10

### Cookies

house-made, assorted 5

## TO DRINK

House-made ginger soda 5

Pellegrino assorted naturally flavored sodas 3.5

San Pellegrino sparkling natural mineral water, 500 ml 5

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
Dinner (Sun-Thurs)	6:00 – 8:00 pm	Blue Heron
Dinner (Fri & Sat)	6:00 – 9:00 pm	Blue Heron

## EXECUTIVE CHEF ROCKY DURHAM #COYS

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