



# LUNCH

## SPRING PRIX FIXE \$35

### STARTERS

#### Chilled Spring Bisque

carrots, coconut milk, mint oil **V**

#### Ojo Farm Mixed Green Salad

sprouts, radishes, English peas, prosecco vinaigrette **V**

### ENTRÉES

#### Grilled Salmon

spring vegetables, yogurt dressing, cashews

#### Vegetable Tacos

guacamole, roasted salsa, sprouted tortillas **V**

### DESSERTS

#### Mexican Chocolate Decadence

vanilla crème anglaise, bizcochito

#### Mélange of Fresh Fruit

coconut cream, salted caramel walnuts **V**

## 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.



## TO DRINK

House-made ginger soda 3

San Pellegrino assorted naturally flavored sodas 3.5

San Pellegrino sparkling natural mineral water 500 ml 5

Iced tea 3

Assorted hot teas 3

Coffee 3

## DINING HOURS

Breakfast Lite Fare	7:00 – 7:30 am	Blue Heron
Breakfast	7:30 – 9:30 am	Blue Heron
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

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.