



# DINNER

## STARTERS

Heirloom Gazpacho  
cucumber, tomato, padron chiles 10 **V**

Goat Brie en Croute  
Tesuque apricot gastrique, English pea hummus, baguette 15

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

Baby Beet Salad  
green goddess, chevre, arugula 13

Sunrise Caesar Salad  
parmesan cracker, garlic chips, toasted pepitas 10

## ENTRÉES

Crab Croquettes  
goat cheese ravioli, citrus buerre blanc, braised Ojo greens 35

Filet of Ribeye  
green chile whipped potatoes, French beans, mushroom demi glace 40

Quinoa Cake  
cashew cream, summer vegetables, smoked guajillo oil 25 **V**

Pan Roasted Salmon  
thyme couscous, pea shoots, kalamata olive tapenade 30

Roast Chicken Breast  
Estancia blue cheese, asparagus, ricotta 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 torte, peanut butter gelato, banana brûlée 15

Fruit Melange  
coconut cream, salted-caramel walnuts 10 V

Cheesecake  
apricot compote, cherry glaze 10

Ice Cream Cone  
citrus tuile, apricot ice cream, oops! 15

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

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