



Blue Heron Restaurant at Ojo Santa Fe

Dinner

(\$65 per person)

Starters

Green Chile Chicken Stew - New Mexico green chile, potato, tomato, house-made broth, topped with sour cream and fresh cilantro (GF)

Blackberry Bourbon Bison Short Ribs - with creamy polenta (GF)

Southwest Bibb Salad - heirloom cherry tomatoes, roasted corn, red chile ranch, fried cotija cheese, served with sesame quinoa cracker (GF) (V)

Main

Honey Balsamic Seared Chicken - Anasazi cassoulet, asparagus, natural jus (GF)

Smoked Beet Stack - arugula, toasted piñon, almond milk celeriac puree, red chile honey (GF) (V)

Citrus & Soy Sirloin - chimichurri, roasted fingerling potatoes, seared broccoli (GF)

Piñon Glazed Salmon - saffron rice, smoked beets, rosemary oil, herb butter (GF)

Desserts

Fig Mascarpone Tart with Fresh Berries - (VG)

Lemon Lavender Pound Cake - (VG)

Coconut Berry Parfait - (GF) (V)

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242 Los Pinos Dr

(505) 690-0628

<https://ojosparesorts.com/ojo-santa-fe/restaurant/>