



THE BIRTH

Potage of Roasted Yellow Creamer & Truffles

Tasso Spiced Leg of Lamb, Bouquet of Poached Potatoes,
Powdered Chestnut Oil, Watercress

18

Hand Picked Lettuces

Petite Red Oak, Winter Spinach, Confit of Heirloom Tomato &
Queen Creek Olive Tapenade, Citrus Mesquite Honey,
Crow's Dairy Feta, Wolfberry Vinaigrette

18

*** Cedar Wrapped Ocean Trout**

Kumamoto Oyster, Agave, Fingerlime, Black Sand,
Kalettes, Cactus Escabeche

26

“From The Garden”

Macerated Beets, Sunchoke Froth, Sous Vide of Huckleberry Potato,
Green & White Asparagus, Saguaro Syrup & Bliss 9 Solera, Cactus Powder

20

THE BEGINNING

Escargot, Wild Mushrooms & Caramel Goat Cheese

Native “Toast” with Truffle Crema,
Meyer Lemon & Black Garlic Butter, Pork Belly

24

Butter Poached Nova Scotia Lobster & Wamichtha

Warm Butter Soaked Tail – Smoked Guacamole
Lobster Knuckle – Shaved Fennel, Endive Salad, Vanilla Truffle Vinaigrette
Lobster Bisque – Ancho Corn Flan, Brioche Brown Butter Crumbs

28

Duo of Goose and Rabbit

Goose Rillette & Compressed Rabbit Loin,
Ramona Farms Pima Wheat Berries, Roasted Carrot Espuma, Desert Sage

28

*** Seared Hudson Valley Foie Gras**

Paw-Paw Fruit, Pear & Apple Preserve,
Mesquite & Buckwheat Basket

32

Ryan Swanson, Chef de Cuisine
Jack Hupp, Sous Chef

THE JOURNEY

***Chimayo Rubbed Dry Aged New York Strip**

Horseradish Potato Gratin, Creamed Spinach,
Heirloom Carrots, Bordelaise

55

***Bellota Iberico Lomo Wrapped High Country Elk Loin**

Fossil Creek Chevre Risotto, Wild Mushrooms,
Natural Jus & Truffle Emulsion

48

*** Life of Fowl**

Saguaro Lacquered Quail Breast, Game Bird Pâté,
Ga'ivsa Porridge, Fabergé Duck Egg Yolk,
Nest of Yucca Straws

46

*** Coriander Sumac Spiced Rack of Lamb**

Cassoulet of Tender Lamb Belly, Ramona Farms Black Tepary Bean,
Duck Fat Vinaigrette, Puffed Corn

48

***Mole Rojo Dusted Hebi**

Albacore Tuna, Little Neck Clams, Herb, Fennel Gremolata,
Braised Leeks, Brussel Sprouts, Beurre Noisette Foam

45

Three Sisters'

Wild Scallops, Mesquite Smoked Caviar, Kuri Squash,
Ramona Farms Red Supai Pasta, White Tepary Bean Crackling

45

***Grilled Tenderloin of Tribal Buffalo**

Smoked Corn Puree, Cholla Buds, Chorizo and Scarlet Runner Bean Chile,
Saguaro Blossom Syrup

48

TASTING MENU

SHORT STORY

Amuse
Potage & Truffles
Three Sisters'
Intermezzo
Grilled Tenderloin of Tribal Buffalo
Global Artisan Cheese
Dessert

135- *Per Person*
with wine 240- *Per Person*

JOURNEY

Amuse
Potage & Truffles
Hand Picked Lettuces
From The Garden
Foie Gras
Elixir
Dusted Hebi
Festival of Seasons
Escargot
Intermezzo
Grilled Tenderloin of Tribal Buffalo
Global Artisan Cheese
Dessert

225- *Per Person*
with wine 355 -*Per Person*

The Journey Tasting Menu must be ordered before 8:00p.m. and ordered by the entire table.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.