



## THE BIRTH

### **\*Mesquite Charred Halibut Soup**

Local Squash Puree  
32 Hour Buffalo Brisket, Arizona Red Berry Dust,  
I'itoi, Cochineal Cotton

**20**

### **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**

### **Escargot, Wild Mushrooms & Caramel Goat Cheese**

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

**24**

### **Preserved Garden**

Pickled Roots, Confit of Rose Gold Potatoes,  
Fermented Earth, Dried Cactus Pads,  
Chanterelle Buttons, Saguaro Mist

**20**

## THE BEGINNING

### **\* Cedar Wrapped Ocean Trout**

Kumamoto Oyster, Agave, Preserved Lemon, Black Sand,  
Kalettes, Cactus Escabeche

**26**

### **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

**29**

### **Duo of Goose and Rabbit**

Goose Rilette & Compressed Rabbit Saddle,  
Ramona Farms Pima Wheat Berries, Roasted Carrot Espuma, Desert Sage

**28**

### **\*Seared Hudson Valley Foie Gras**

Mesquite & Wilcox Apple Sablé,  
Local Goats Milk, Native Seed Muesli,  
Preserved Huckleberries

**32**

Ryan Swanson, Chef de Cuisine  
Jack Hupp, Sous Chef

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

# THE JOURNEY

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

Horseradish Potato Gratin, Creamed Spinach,  
Heirloom Carrots, Bordelaise

**58**

## **\*Mole Rojo Dusted Hebi**

Albacore Tuna Tartare, Little Neck Clams, Fennel-Gremolata,  
Braised Leeks, Brussels Sprouts, Beurre Noisette Foam

**46**

## **\*Fly South**

Cocoa & Mesquite Cured Duck Breast, Burnt Orange & Graythorn Glazed Duck Wing,  
Blue Corn Tamale, Dried Stone Fruit Mole, Sweet Potato

**47**

## **\* Coriander Sumac Spiced Rack of Lamb**

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

**54**

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

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

**52**

## **\*Three Sisters**

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

**48**

## **\*Grilled Tenderloin of Tribal Buffalo**

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

**56**

# TASTING MENU

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

## **SHORT STORY**

Amuse  
Mesquite Hal Soup  
Three Sisters  
Intermezzo  
Grilled Tenderloin of Tribal Buffalo  
Global Artisan Cheese  
Dessert

**145- Per Person**  
with wine **250- Per Person**

## **JOURNEY**

Amuse  
Mesquite Hal Soup  
Hand Picked Lettuces  
Preserved Garden  
Foie Gras  
Elixir  
Dusted Hebi  
Festival of Seasons  
Escargot  
Intermezzo  
Grilled Tenderloin of Tribal Buffalo  
Global Artisan Cheese  
Dessert

**245- Per Person**  
with wine **375 -Per Person**

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