



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

*** Cedar Wrapped Ocean Trout**

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

26

Preserved Garden

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

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 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

55

***Mole Rojo Dusted Hebi**

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

45

***Fly South**

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

46

*** Coriander Sumac Spiced Rack of Lamb**

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

48

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

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

48

***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

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

135- Per Person
with wine **240- 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

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

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