



THE BIRTH

Abby Lee Farms Tomato Elixir

Charred Blue Prawn & Blue Crab Salad
Crow's Dairy Goat Ricotta
Huckleberry Tomatoes

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

Pee-Posh Garden

Seeded Soil, Baby Corn,
Ramona Farms Garbanzo Beans,
Sonoran Chile Froth, Nopales

20

THE BEGINNING

*** Cedar Wrapped Ocean Trout**

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

26

Composition of Lobster

Ramona Farms Corn Pinole Soufflé, Brown Butter Crumble,
60 day Corn & Cherokee Tomato Bisque

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

Rhubarb & Meyer Lemon
Puffed Native Seed Muesli

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

* Dry Aged New York

Winter Truffle Potato Fluff,
Mulato & Saguaro Emulsion

58

*Mole Rojo Dusted Hebi

Little Neck Clams, Fennel-Gremolata, Braised Leeks,
Purple Asparagus, 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
Abby Lee Farms Tomatoes
Three Sisters
Intermezzo
Grilled Tenderloin of Tribal Buffalo
Global Artisan Cheese
Dessert

145- Per Person
with wine 250- Per Person

JOURNEY

Amuse
Abby Lee Farms Tomatoes
Hand Picked Lettuces
Pee-Posh 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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