



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

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
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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