



## Starters

Hayden Mill's Barley and Buffalo Soup Black Barley, Ricotta Salata, Scallions <i>o, g, d</i>	10
Grilled Octopus Frisee, Parsley, Cilantro Roasted Red Peppers, Avocado, Lime Juice EVOO <i>sf, g</i>	17
Jumbo Shrimp Cocktail Sea of Cortez Shrimp, Cocktail Sauce Avocado Crema, "Quick Pickled" Cucumber <i>sf, o</i>	18
Sweetbreads Roasted Sweet Potatoes Dried Fruit Mustard, Hacienda del Sol's Honey <i>o, d</i>	17
Swiss Chard Gruyere Fondue Creamy Swiss Chard, Spinach, Basted Egg, Grilled Bread <i>d, g, gl</i>	12
Classic Caesar Salad Parmesan, Roasted Garlic Polenta Croutons <i>d, o, gl, g, f, e</i>	10
Baby Beet Salad Port Sherry Wine Reduction, Pomegranate Gems Arbuckle's Coffee Cardamon Soil <i>n, o, gl, d</i>	15
Raw Sweet Potato Salad Golden Raisin, Dried Cranberry, Roasted Poblano Chile Toasted Green Valley Pecans, Curry Almond Vinaigrette <i>n, o</i>	12
Sous Vide Asparagus and Roasted Acorn Squash Ancho Chile Romesco Sauce Panella Cheese, Crispy Shoestring Potatoes <i>n, g, d</i>	13
Mushroom and Roasted Poblano Risotto Roasted Tomatillo Sauce, Nopales Tomato Salad <i>d, g, o</i>	17

*gl Gluten, d Dairy, g Garlic, o Onion, n Nuts, sf Shell Fish, e Eggs, v Vegetarian*

\*Arizona state food code requires us to inform you that undercooked eggs  
meat and fish, may increase risk of food borne illness

\*For your convenience parties of eight and over will be assessed a 20% service charge

# Entrées

## Our Local Suppliers

Native Seed Search

Beyond Bread

Hayden Mills

Larry's Veggies Farm

Southwinds Farm

Robb's Farm

Arbuckle Coffee

Country Harvest Pantry

Hacienda del Sol Apiary

Hacienda del Sol Garden

## Sides

10

Carrot

Haricôts Vert

Potato Purée

Sweet Potatoes

Acorn Squash

Broccolini

Asparagus

Tepary Bean Puree

Sautéed Mushrooms

### Petrале Sole

Red Chile Rice, Shrimp Salad  
Caper Lime Cilantro Aioli, Poblano Crema *o, g, d, sb* 36

### Herb Cauliflower Risotto

Almond Milk, Mushrooms  
Confit Tomato, Broccolini *n, o, d* 29

### Filet of Beef ~ 8 ounce

Potato Puree, Haricôts Vert, Confit Tomato  
Mâitre d' Butter, Glace de Viande *d, o, g* 46

### Sea Scallops

Sautéed Mushrooms, Garden Snap Peas, Fennel, Leeks  
Yukon Gold Potatoes, Swiss Chard  
Roasted Tomato Jalapeno Cream *d, o, g, sb* 42

### Confit Chicken ~ Hormone Free

Chorizo Cornbread Stuffing, Mizuna  
Thumbelina Carrots, Mole Sauce *o, g, n, gl, d* 34

### New Zealand Rack of Lamb

Chile Nogada, Walnut Cream  
Pomegranate Gems and Syrup *d, o, g, n* 48

### Veal Chop ~ 13 ounce

Aji Amarillo Potatoes, Swiss Chard  
Red Pepper Sauce *g, d, o* 55

### Double Cut Pork Chop ~ 14 ounce

Arbuckle Coffee Brined Pork, Rattlesnake Egg  
Native Seed Search Tepary Bean Puree  
Mashed Sweet Potato, Fennel  
Citrus Chile Gastrique *o, g, d* 38

### Papaya Mustard Glazed Atlantic Salmon

Black Rice, Papaya, Parsley, Garden Arugula  
Confit Tomato, Mint, Papaya Vinaigrette *d, g, o* 36

### Prime New York Steak ~ 12 ounce

Truffled Parmesan Fingerling Potatoes  
Broccolini, Béarnaise Sauce *d, g, o* 48

### Prime Tomahawk Steak ~ 40 ounce

Choice of Two Sides, Bordelaise or Béarnaise *d, g* 90

Chefs: Bruce Yim, Mark Economou, John Segerstrom  
Daniel Fant and Kara Hranicka

10/03/17