



Starters

Chilled Watermelon Lime Soup

Pickled Watermelon Rind, Mache v

7

Corn Scallion Cakes

Mt. Tam Triple Cream Cheese, Buttermilk Dressing d, o, v, gl, e

15

Classic Caesar Salad

Parmesan, Croûtons d, o, gl, g, f, e

10

Raw Sweet Potato Salad

Golden Raisin, Dried Cranberry, Toasted Green Valley Pecans

Roasted Chiles, Curry Almond Vinaigrette d, g, n, v, ch

11

Grilled Octopus

Shaved Carrot & Fennel

Baby Gem Lettuce, Mimosa Vinaigrette o, g

16

Baby Heirloom Beet Salad

Ricotta Salata, Hazelnuts, Mint Mojo, Taro Root Shards d, g, n, v

13

Soft Shell Crab Lettuce Wraps*

Lime Juice, Chiles, Cilantro

Scallion, Pickled Carrot, Diakon, Watercress, Mint, Basil sf, g, o

16

Madeira Mushrooms

Bartlett Pear, Apple, Leeks, Shallots

Tomato, Egg Yolk, Toast Points o, d, e, gl, g

16

gl Gluten, d Dairy, g Garlic, o Onion, n Nuts, sf Shell Fish, e Eggs, v Vegetarian, e egg, ch chiles, p pork
*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

	Pan Seared Sea Bream*	
	Cippolini Onions, Baby Artichoke, Cauliflower Grape Tomatoes, Cured Lemon, Chablis Butter sf, o, g, d	32
Sides		
8	Watercress Risotto	
	Root Ash Puree, Roasted Carrots, Fennel Summer Squash v, d, o	25
Sautéed		
Mushrooms	Filet of Beef*	
	Potato Puree, Haricot Vert, Confit Tomato Maitre d Butter, Glace de Viande d, o, g	42
Broccolini	Butter Braised Scallops*	
	Lobster-Mushrooms, Shallot, Leeks, Potato Puree House Cured Pancetta, Pepper Glaze Potato Gaufrette d, g, o, sf, gl	39
Haricôt Vert	Pan seared Salmon*	
	Butternut Squash Puree, Haricot Vert Calabrian Chile Beurre Blanc d, g, f, o	34
Potato Purée	Cornish Game Hen	
	Potatoes, Baby Greens, Ricotta Salata Heirloom Tomatoes, Sherry Vinegar o, g, d	35
Truffle	Double Bone In Pork Chop	
Parmesan	Green Chile Grits, Haricôt verts Heirloom Carrots o, g, p, gl, d	32
Fingerling	Grilled Prime New York Steak*	
Potato	Truffled Parmesan Fingerling Potatoes, Broccolini Béarnaise Sauce e, d, g, o	45
Heirloom Carrots	Grilled Rack of Lamb*	
	Charred vegetables, Root Ash Puree, Potato Extra Virgin Olive Oil, Citrus g, o, ch	45
Green Chile Grits	40 Ounce Prime Tomahawk Steak*	
	Choice of Two Sides, Bordelaise or Béarnaise d, g, o	80

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

6/02/17