



Globally inspired Arizona fare

Signature Drinks

Seasonal

our cocktails are made with locally sourced ingredients and herbs from our garden

tasting menu - choose 1 item from each section below - \$75
add winter black truffles - 16 per dish

house bottled cocktails

kiwi cooler 14

basil infused vodka, dry vermouth, kiwi, house blue curacao, lime juice

mango madness 14

Matusalem rum, Barrow's Intense ginger liqueur, lime juice, mango, Peychaud's bitters

paper plane 14

Aperol, Very Old Barton bourbon, Amaro Nonino, lemon juice,

the blues 14

Monte Alban blanco tequila, Ancho Reyes Verde, blueberry, lime juice

cocktails on tap

hermosa mule 10

vodka, ginger beer, lime juice

house margarita 10

agave, local Sun Orchard juices

raw

*pacific oysters 20

jalapeño citrus ceviche

*beet cured hamachi 19

smoked salmon caviar, meyer lemon, fennel

*wagyu beef tartare 19

black garlic crème fraîche, crispy parmesan, capers, pickled mushrooms, house made saltines

appetizer

crisp confit pork belly 16

goat curds, Noble bread, quail egg, tomato jam

porcini mushroom soup 13

wild mushrooms, Noble crouton, truffle cream

Bob's asparagus 14

house prosciutto, Crow's Dairy cheese curds,

blood orange vinaigrette

butterkin agnolotti 21

black truffle, parmesan

entree

*roasted La Belle Farms duck breast 36

white bean puree, crispy duck confit, duck bacon, charred carrots & turnips, duck jus

*Atlantic halibut 42

smoked clams, purple potatoes, sea beans, roasted cauliflower, onion cream sauce

*Rovey Dairy lamb 48

chop, t-bone, shank & bacon

fennel rub, local farro, olive & tomato tapenade, lamb jus

dessert

pistachio cake 11

pistachio gelato, kumquat compote, pomegranate gelee

s'mores bar 11

milk chocolate mousse, chocolate cake, marshmallow, mesquite graham cracker

executive chef | jeremy pacheco
chef de cuisine | dwain kalup
sous chef | phil palombi & chris gillespie
general manager | bill parker



*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Classics

Starters

"fritto misto" | calamari strips, Desert Sweet shrimp, red onion, pickled nopales, aji amarillo aioli 15

***Himalayan salt seared ahi tuna** | yuzu-soy sauce, togarashi cracker, cilantro, pickled onion 19

tortilla soup

pulled chicken, avocado, tortilla strips 9

hermosa salad | local greens, Crow's Dairy goat cheese, apples, pecans, pomegranate vinaigrette 10

baby gem lettuce "wedge" | house pancetta, Abby Lee tomatoes, pickled onions, quark "ranch" 11

roasted local beets

pickled beets, arugula, pistachio brittle, mint goat cheese dressing 12

seared La Belle foie gras

orange brioche, pineapple, late harvest gastrique 21

8 oz Alaskan King crab

aji amarillo aioli, house cocktail sauce 48

Entrées

roasted Petaluma chicken | AZ cheddar mashed potatoes, broccolini, cipollini onion jus 29

***Scottish salmon** | local barley, butterkin squash chorizo, tomato emulsion 32

***pecan grilled filet mignon** | crisp potatoes, creamed greens, Nueske bacon, red wine demi 44

braised beef shortribs | cheddar polenta cake, spaghetti squash, ancho chil jus 34

Desert Sweet shrimp risotto

lemon, fennel, mushrooms, chives, parmesan 32

Sides For Sharing

broccolini 9
garlic, feta, pepper flakes

crème fraîche mashed potatoes 8

truffle mac 'n' cheese 13
Hayden Mills pasta, truffle goat cheese

parmesan truffle fries 9
truffle dipping sauce

caramelized brussels sprouts 9
bacon, mesquite butter

blistered shishito peppers 9
lime salt

tempura maitake mushroom 11
soy dipping sauce

Wood Fired

***18 oz Sterling Silver ribeye** 52

***6 oz Snake River wagyu strip** 46

***10 oz dry aged Duroc pork chop**
served with poached apple & mole 32

6 oz Tristan lobster tail
served with asparagus, butter & lemon 50

Tristan lobster tails have an extraordinarily sweet succulent taste & a texture unlike any other. Tristan lobsters are from the deep, cold waters of Tristan da Cunha in the south Atlantic, the most remote inhabited island in the world.

add ons

4oz Alaskan King crab legs 25
asparagus, chimayo hollandaise
sautéed Desert Sweet shrimp 12
smokey blue cheese butter 5
peppercorn sauce 3
house steak sauce 3

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**wood fired specialties are not eligible for preferred diner discounts