

LON's

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

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

*Redwood Kumamoto oysters 20

Asian pear mignonette

*Spanish octopus carpaccio 19

chorizo chips, olives, spicy greens, pickled fennel pink peppercorn vinaigrette

*wagyu beef tartare 19

cured egg yolk, crispy parmesan, capers, black garlic aioli, house saltines

appetizer

crisp confit pork belly 16

mole, root vegetable salsa, pickled apple

roasted kabocha squash soup 11

spiced creme fraiche, pumpkin seed brittle, pumpkin seed oil

ricotta agnolotti 16

guanciale, local pecorino cheese egg foam, jalapeno olive oil

entree

*roasted Mary's duck breast 36

duck confit empanada, duck bacon, candied pumpkin seed sweet potato puree, citrus-duck emulsion

*Pacific Sablefish 42

baby shrimp, Manila clams, braised fennel, sea beans fingerling potatoes, tomato-saffron broth

*Rovey Dairy lamb 48

roasted loin, crisp belly, lamb sausage, glazed carrots feta-potato croquette, red pepper-pomegranate puree

dessert

date-pecan cake 11

goat milk panna cotta, cajeta caramel, sea salt Zac's chocolate

meyer lemon cheese cake 11

lemon curd, blueberry gelato

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



LON's

Classics

Starters

slipper lobster tempura | pickled red onion,
shishito peppers, aji amarillo aioli 24

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

tortilla soup

pulled chicken, avocado, tortilla strips 10

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

baby gem lettuce | house pancetta,

Abby Lee tomatoes, pickled onions, quark "ranch" 11

pickled local beets

poached pear, arugula, pistachios
honey-goat cheese dressing 12

seared La Belle foie gras

Noble black bread, poached apple, cocoa-coffee crumble 21

Entrées

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

***steelhead trout** | Sonoran wheat berries, chayote squash
charred onion-grapefruit salsa, mint crema 32

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

braised beef short ribs | goat cheese polenta cake,
green tomato chutney, smoked corn-chili broth 34

local mushroom risotto

truffle butter, lemon, chives, parmesan 28

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

8 oz Snake River Farms Wagyu Striploin 54

20 oz Prime Cedar River Bone-in Ribeye 65

***16 oz Duroc Pork "Tomahawk" Chop**
apple-date mostarda, mole sauce 36

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

add ons

La Belle Farms foie gras 19

sautéed shrimp 12

peppercorn sauce 3

house steak sauce 3

chimayo chili hollandaise 3

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

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