



# 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

#### \*pacific oysters 20

jalapeño citrus ceviche

#### \*beet cured hamachi 19

preserved kumquats, spiced pepitas, radish, meyer lemon

#### \*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

#### sheep milk ricotta gnudi 16

charred l'ittoi onions, morel mushrooms, almond crumble

### entree

#### \*roasted La Belle Farms duck breast 36

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

#### \*Alaskan halibut 42

English pea puree, snap peas, baby carrots, morel mushrooms, spring onions, Meyer lemon foam

#### \*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

#### 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



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

# L O N <sub>3</sub>

at the hermosa

## 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** | goat cheese 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

**\*16 oz Duroc pork "tomahawk" chop**  
apple-date mostarda, mole sauce 36

**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