



Lon's at the Hermosa Inn Welcomes AZ Distilling Company

& Micah Olson

**Beet cured salmon**

*Purple Barley Pancake, Crème Fraiche, Smoked Salmon Roe*

**Mission Vodka**

**Charred Dayboat Scallop**

*Puffed wheat berries, herb broth, citrus salad*

**Commerce Gin**

**Duroc Pork Trio**

*Pressed pulled pork, Smoked House Bacon, Grilled Tenderloin*

*Durum Semolina Gnocchi,*

**5 year Desert Durum Whiskey**

**Malted Barley Cake**

*McClendon Blood Orange, Whipped Crow's Dairy Goat Cheese*

**Humphrey's Malt Whiskey**



**executive chef – Jeremy Pacheco**

**chef de cuisine – Dwain Kalup**

**sous chefs – Chris Gillespie & Pascal Maalouli**