

# PAGE SPRINGS CELLARS



*Lon's at the Hermosa Inn Welcomes  
Eric & Gayle Glomski of Page Spring Cellars*

## **reception**

***2017 La Flora Rosa, Rosé***

## **asparagus & citrus**

Bob McClendon's asparagus & citrus, Arizona micro greens  
Crow's Dairy feta, Green Valley pecans, blood orange vinaigrette

***2018 New Mexico Vineyards, Ugni Blanc Barrel Sample***

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## **house Mangalitsa prosciutto**

Medjool dates, wild arugula

***2017 Colibri Vineyards, Cinsault***

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## **Hayden Mills semolina**

Roman semolina gnocchi, Blue Sky duck egg, guanciale  
green tomato chutney, Pecorino "Phoenician"

***2014 Colibri Vineyard, CDP***

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## **pecan grilled Rovey Dairy beef striploin**

creamed local mushrooms, red potatoes, charred I'toi onion chimichurri

***2015 House Mountain Vineyards, Teroldego***

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## **semolina cake**

blood orange curd, whipped goat cheese panna cotta, blood orange

***Page Springs Cellars, Cochise County Brandy & Blood Orange Cocktail***

**executive chef – Jeremy Pacheco    chef de cuisine – Dwain Kalup  
sous chefs – Phil Palombi & Chris Gillespie**

*at the hermosa*