

# LON's

## Globally inspired Arizona fare

### Signature Drinks

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

#### house bottled cocktails

##### the stetson 14

El Silencio mezcal, curacao, lime juice, prickly pear, agave nectar

##### southern charm 14

Herradura silver tequila, crème de cassis, lime juice, jalepeño pineapple syrup

##### painted desert 14

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

##### yuzu breeze 14

Purity Vodka, Luxardo Maraschino, yuzu liqueur, lemon juice, pomegranate molasses

#### cocktails on tap

##### hermosa mule 10

vodka, ginger beer, lime juice

##### house margarita 10

agave, local Sun Orchard juices

**executive chef** | jeremy pacheco

**sous chef** | chris gillespie & pascal maalouli

**general manager** | jon dils



### Seasonal

*tasting menu - choose one item from each section below*  
\$75

#### first

##### \*Pacific oysters 20

pomegranate mignonette, horseradish-tomato sauce

##### \*Rovey Dairy Wagyu beef tartar 19

bone marrow toast, chimayo egg yolk, confit shallot, pickled mustard seed

##### McClendon's Select asparagus salad 19

house prosciutto, McClendon citrus, fennel pollen, arugula, yuzu vinaigrette

#### appetizer

##### Kauai shrimp 18

smoked mussels, nduja, avocado, croutons, chili broth

##### porcini mushroom soup 14

truffle goat cheese croquette

##### ricotta agnolotti 16

wagyu oxtail ragu, local Pecorino, arugula pesto

#### entree

##### \*smoked Sonoma valley duck breast 38

crisp duck brik, pickled beets, sweet onion soubise, duck jus

##### \*Florida red snapper 44

braised hearts of palm, sea asparagus, pineapple-aji amarillo puree, citrus broth

##### \*Rovey Dairy lamb 48

grilled loin & sausage, crispy belly, baby carrots, charred l'ittoi onion, meyer lemon-parsnip puree, balsamic-black garlic glaze

#### dessert

##### blood orange semolina cake 11

meyer lemon curd, citrus marmalade, olive oil ice cream

##### flourless chocolate cake 11

cocoa nib crumble, candied orange marshmallow, whiskey cherry compote

# LON's

## Classics

### Starters to Share

**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

**sizzling house bacon** | house pepper bacon,  
aged sherry vinegar, maple syrup, Noble bread 16

### Starters

**tortilla soup**  
chicken, avocado, tortilla strips, cilantro 10

**hermosa salad** | local greens, Crow's Dairy goat cheese,  
apples, pecans, pomegranate vinaigrette 11

**baby gem lettuce** | house pancetta, pickled onions,  
heirloom cherry tomatoes, Rovey blue cheese dressing 11

**roasted vegetable salad**  
brussels sprouts, cauliflower, stracciatella cheese,  
local pistachios, golden raisins, mesquite vinaigrette 12

**seared La Belle foie gras**  
brown bread, foie gras butter, poached apple,  
peppercorn sauce 24

### Entrées

**Mary's chicken** | AZ cheddar mashed potatoes, green beans  
glazed baby turnips, pear salad, roasted chicken jus 32

**\*Scottish salmon** | charred cauliflower, braised fennel,  
golden raisins, pine nuts, smoked lemon butter 32

**\*pecan grilled filet mignon** | truffle spinach fondue,  
crisp potato cake, glazed cipolini onion, red wine demi 44

**braised beef short ribs** | smoked tomato chutney,  
semolina gnocchi, local mushrooms, tobacco onions 36

**Viking Village dayboat scallops**  
mushroom-truffle risotto, lemon-parsley emulsion,  
fennel pollen 36

### Sides For Sharing

**green beans** 9  
garlic, feta, pepper flakes

**crème fraîche mashed potatoes** 9

**truffle mac 'n' cheese** 13  
Sonoran Pasta Co. trottelle 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

Ask about our additional exclusive  
Rovey Dairy Wagyu beef selections

**\*20 oz Bone-In Angus Ribeye** 59

**\*16 oz Duroc "Tomahawk" pork chop**  
apple-date mostarda 38

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

#### add ons

King Crab "Oscar"

asparagus, chimayo hollandaise 25

La Belle Farms foie gras 18

sautéed Florida shrimp (4) 13

seared sea scallop (3) 14

foie gras butter 8

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