

L O N ₃

at the hermosa

Signature Drinks

Our cocktails are hand-crafted with locally sourced ingredients and fresh herbs from our garden

LAST DROP

High West Double Rye, Luxardo apricot, sweet vermouth, blood orange 15

THE STETSON

El Silencio Mezcal, Curaçao, lime juice, prickly pear, agave nectar 15

TAKES TWO TO TANGO

Casamigos Blanco Tequila, yuzu liqueur, amaro, hibiscus syrup, lime juice 18

APPLEY EVER AFTER

Apple infused AZ Mission vodka, maple syrup, ginger, lemon juice 15

SEDONA SUNSET

Blackberry infused Suncliff Gin, St. Germain, crème de cassis, lemon, thyme, and egg white 15

OINK FASHIONED

WhistlePig Farmstock rye, orange Sunshine Bitters, WhistlePig barrel-aged maple syrup 25

Cocktails On Tap

HERMOSA MULE

Vodka, ginger beer, lime juice 12

HOUSE MARGARITA

Agave, local Sun Orchard juices 12

Tasting Menu

Select one item from each of the below sections. 65 per guest

All of the below items are available à la carte as regular dining options

Starter

ROASTED BEET SALAD

Baby arugula, Crow's pepper feta cheese, spiced local pecans, chocolate oil vinaigrette 15 (gf,v)

CROW'S CURDS & RICOTTA RAVIOLINI

Black truffle butter, roasted mushrooms, lemon bread crumbs, micro arugula 18

Entrée

FRESH CATCH OF THE DAY*

Roasted cauliflower puree, kabocha squash, charred onion, pomegranate mignonette 44 (gf)

PITMAN FARMS DUCK*

Roasted breast, confit leg, polenta gnocchi, root vegetables, blood orange mole 42

12 OZ DRY-AGED DUROC PORK CHOP*

Charred onion mashed potatoes, caramelized apples & brussels sprouts, black garlic jus 42

Dessert

Select one item from our dessert menu

Note: The churro tree is for 2 people only

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Starters

ROASTED CARROT BISQUE

Orange-cumin crema, charred marshmallow 12 (gf)

HERMOSA SALAD

Organic field greens, tart apple, Crow's chèvre, pomegranate arils, toasted hazelnuts, pomegranate vinaigrette 13 (v)

CAESAR

Hearts of romaine, ancho croutons, shaved Grana Padano 14 Add anchovy 3

MAITAKE MUSHROOM TEMPURA

Blistered shishito peppers, miso-tamari-caramel dipping sauce 16

PECAN EMBER-SEARED AHI TUNA*

Seared at the table with charred vegetables, chimichurri and toasted country bread 19 (gf)

LON'S CAVIAR FRIES

20 grams of select special Kaluga caviar, house fries, herb Crow's quark dressing MKT

Sides

CHARRED BROCCOLINI

Meyer lemon oil 9 (gf,v)

BRUSSELS SPROUTS

Mesquite syrup & bacon 10 (gf)

WHIPPED POTATOES

With charred onion 10 (gf,v)

LON'S CACIO E PEPE

Crow's pepper feta, buttered breadcrumbs 12

SALT & VINEGAR FRIES

Crow's quark ranch dressing 11 (v)

BABY CARROTS

Roasted with honey 10 (gf,v)

Entrées

KING TRUMPET MUSHROOM

Lentils, roasted mushrooms, asparagus, carrots, soy-mushroom vinaigrette 32 (v, gf)

NORWEGIAN KVARØY SALMON*

Spice crust, fennel puree, honey roasted baby carrots & scallions, citrus vinaigrette, micro arugula 37

DAY BOAT SCALLOPS*

Lentils, spanish chorizo, roasted tomato & mushrooms, ancho chili broth 44

BRAISED SHORT RIBS

Crow's chèvre polenta, sautéed asparagus, mushrooms & cipollini, braising jus 38

Wood-Grilled

6 OZ FILET MIGNON*

Potato puree, roasted root vegetables, spiced candied bacon, demi 48 (gf)

10 OZ DRY-AGED NY STRIP*

Smashed yukon gold potatoes, charred broccolini, chimichurri 49

Enhancements

3 GRILLED SHRIMP 14 (gf)

3 DAY BOAT SCALLOPS* 18 (gf)

4 OZ LOBSTER TAIL MKT

FOIE GRAS BUTTER 7