

# LON's

## 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

##### the stetson 14

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

##### painted desert 14

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

##### three year drought 14

Mount Gay black rum, creme de mure, cardamom bitters, lime juice, simple syrup

##### war bonnet 14

Monte Alban blanco tequila, Ancho Reyes Verde, blueberry, lime juice, Contratto bianco vermouth

#### cocktails on tap

##### hermosa mule 10

vodka, ginger beer, lime juice

##### house margarita 10

agave, local Sun Orchard juices

executive chef | jeremy pacheco

chef de cuisine | dwain kalup

sous chef | phil palombi & chris gillespie

general manager | bill parker



#### first

##### \*Redwood Kumamoto oysters 20

cucumber-yuzu gelee

##### \*Dungeness crab salad 19

avocado, local citrus, radish sprouts, citrus vinaigrette, piquillo pepper emulsion

##### \*wagyu beef tartare 19

confit shallot, mustard seed, chimayo chili, egg yolk salt & vinegar potato chips

#### appetizer

##### sea scallop & crisp confit pork belly 18

grape yogurt, pickled grapes, parsley-sesame granola

##### local mushroom soup 12

gouda emulsion, noble croutons, truffle oil

##### ricotta gnudi 16

pancetta, asparagus, local pecorino cheese, 10 year balsamic vinegar

#### entree

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

smoked breast, duck confit croquette, charred carrot puree, swiss chard, date butter

##### \*Atlantic halibut 42

local purple barley, Bob's asparagus, shiitake mushrooms blood orange emulsion

##### \*Rovey Dairy lamb 48

roasted loin, crisp belly, lamb sausage English peas, braised fennel, tomato confit, black garlic jus

#### dessert

##### blood orange semolina cake 11

white chocolate cremeux, blood orange curd

##### key lime cheese cake 11

coconut sorbet, blueberry sauce coconut-graham cracker crust

# LON's

## Classics

### Starters

**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

#### tortilla soup

pulled chicken, avocado, tortilla strips 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

#### pickled local beets

arugula, shaved fennel, pickled strawberry  
pistachio-goat cheese puree 12

#### seared La Belle foie gras

fruit & nut bread, foie gras mousse, rhubarb jam  
port wine reduction, rosemary powder 22

### Entrées

**roasted Petaluma chicken** | AZ cheddar mashed potatoes,  
broccolini, cipollini onion jus 30

**\*steelhead trout** | Sonoran wheat berries, golden raisin,  
preserved lemon, roasted cauliflower, meyer lemon foam 32

**\*pecan grilled filet mignon** | crisp potatoes,  
creamed greens, Nueske bacon, red wine demi 44

**braised beef short ribs** | goat cheese polenta cake,  
green tomato chutney, smoked corn-chili broth 36

#### Arizona mushroom risotto

truffle butter, lemon, chives, fennel, parmesan 28

### 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

**\*8 oz Snake River Farms Wagyu Striploin** 56

**\*20 oz Prime Bone-in Ribeye** 59

**\*16 oz Duroc Pork "Tomahawk" Chop**  
grilled pineapple, barbacoa sauce 38

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

#### add ons

Dungeness crab "Oscar"

asparagus, chimayo hollandaise 25

La Belle Farms foie gras 18

sautéed shrimp (3) 12

seared sea scallop (2) 13

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