

# 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  
add Perigord truffles to any dish: \$16

#### 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

##### \*roasted sea scallops 19

perigord truffles, salsa verde, almond crumble, local citrus, spicy sprouts, meyer lemon olive oil

##### \*wagyu beef tartare 19

pickled huckleberries, local Pecorino cheese, chestnut cracker, orange-clove gastrique

#### appetizer

##### crisp confit pork belly 16

mole, root vegetable salsa, pickled apple

##### roasted kabocha squash soup 11

spiced creme fraiche, pumpkin seed brittle, pumpkin seed oil

##### Arizona mushroom salad 16

Truffle Tremor goat cheese, Noble croutons  
petite greens, mesquite vinaigrette

#### entree

##### La Belle Farms duck 36

smoked breast, confit leg, parsnip soubise, sweet & sour cabbage, roasted parsnips, citrus-duck jus

##### \*Atlantic halibut 42

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

##### \*Rovey Dairy lamb 48

roasted loin, crisp belly, lamb sausage, glazed carrots  
feta-potato croquette, red pepper-pomegranate puree

#### 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 10

**baby gem lettuce** | house pancetta,  
Abby Lee tomatoes, pickled onions, quark "ranch" 11

**pickled local beets**  
poached pear, arugula, pistachios  
honey-goat cheese dressing 12

**seared La Belle foie gras**  
Noble black bread, poached apple, cocoa-coffee crumble 21

### Entrées

**roasted Petaluma chicken** | AZ cheddar mashed potatoes,  
broccolini, cipollini onion jus 29

**\*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 34

**Arizona mushroom risotto**  
truffle butter, lemon, chives, 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** 54

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

**\*16 oz Duroc Pork "Tomahawk" Chop**  
apple-date mostarda, mole sauce 38

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

#### add ons

La Belle Farms foie gras 19

sautéed shrimp 12

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