

# L O N <sub>s</sub>

at the hermosa

## Signature Drinks

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

### LAST DROP 14

Del Bac Last Drop 'Private Barrel' whiskey, Luxardo Apricot, sweet vermouth, blood orange

### THE STETSON 14

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

### PINEAPPLE SAMURAI 18

Pineapple infused Casamigos blanco tequila, Sayuri sake, agave, Burlesque Bitters

### MANGO HABANERO RANCH WATER 18

Casamigos reposado, mango real, lime, habanero bitters, Topo Chico

### HOGWASH 20

Barrel-aged and bacon-washed Whistlepig Farmstock rye, Carpano Antica vermouth, mole bitters

### OINK FASHIONED 25

Whistlepig 10 year, Whistlepig barrel-aged maple syrup, Orange Sunshine Bitters

## Cocktails On Tap

### HERMOSA MULE 10

vodka, ginger beer, lime juice

### HOUSE MARGARITA 10

agave, local Sun Orchard juices

## Seasonal

*tasting menu - choose 1 item from each section below - \$79*

### First

#### ASPARAGUS AND TOMATO SALAD (gf,v) 16

grilled McClendon's Select asparagus, Burrata, heirloom tomatoes, basil, pine nuts, raw garlic vinaigrette

#### KAMPACHI CRUDO (gf) 19

pickled plums, basil, kaffir lime vinaigrette, sesame crumble

### Second

#### PACIFIC MUSSELS 19

lemongrass tomato broth, white beans, fennel sausage, grilled paesano bread

#### SEARED TENDER PORK BELLY (gf) 21

popcorn grits, apple caviar, cider gastrique

### Entrée

#### SEARED DUCK BREAST 38

Dessert Blossom Honey glaze, Hayden Mills farro, grilled broccolini, blood orange, foie gras jus

#### 14 OZ DUROC PORK CHOP (gf) 44

grilled peach, stone ground grits, smoked garlic marmalade, herb salad

### Dessert

#### KEY LIME PIE (v) 11

tequila-lime sauce, lime sugar

#### POMELO TART 11

hibiscus, blood orange sauce

Chef de cuisine | Sam Anderson

General Manager | Jon Dils

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## Classics

### Starters

**SALT SEARED AHI TUNA\* (gf) 19**

Himalayan salt block, chili-lemongrass vinaigrette, taro chips, cilantro

**LON'S TORTILLA SOUP (gf) 11**

roasted chicken, avocado, cilantro

**HERMOSA SALAD (v) 12**

compressed pear, Brie croutons, hazelnut brittle, prickly pear vinaigrette

**CHIPOTLE RED GEM SALAD 14**

heirloom tomatoes, chipotle Caesar dressing, avocado, bacon lardons, shaved Grana Padano, ancho croutons

**LOBSTER TEMPURA 24**

smoked chile aioli, citrus, pickled peppers

**TRUFFLE AGNOLOTTI 18**

meyer lemon, English pea tendrils, guanciale, spring garlic

### Entrées

**PAN SEARED HALIBUT (gf) 43**

sunchoke crema, red currants, crispy sunchokes, arugula, prosciutto

**ROASTED JIDORI CHICKEN 34**

sautéed rainbow chard, chorizo emulsion, carrot puree, herb gnocchi

**DAY BOAT SCALLOPS 38**

local grilled corn, smoked tomatoes, crispy artichoke, orecchiette pasta, basil, bacon gremolata

**SCOTTISH SALMON\* 36**

Hayden Mills wheat berry risotto, fava bean salad, caviar vinaigrette, sautéed mushrooms, spring garlic

**WOOD FIRED FILET MIGNON\* (gf) 48**

confit baby potatoes, McClendons's Select asparagus, sautéed Southwest mushrooms, cracked pepper demi

**BRAISED SHORT RIBS (gf) 37**

white cheddar polenta, grilled haricot verts, chive vinaigrette, marble potato chips

### Sides For Sharing

**GRILLED BROCCOLINI (gf,v) 9**

cilantro chimichurri

**CHARRED BRUSSELS SPROUTS (gf) 10**

house-made bacon, mesquite butter

**SOUTHWEST MUSHROOMS (gf,v) 12**

roasted garlic, herb butter

**ROASTED GARLIC MASH (gf,v) 9**

**LON'S MAC N' CHEESE 12**

cavatappi, buttered crumb

**add lobster 6**

**PARMESAN GARLIC FRIES (v) 10**

smoked chili aioli

**GRILLED ASPARAGUS (gf,v) 11**

basil crema

### Wood Fired

**16 OZ PRIME NY STRIP STEAK\* 55**

**MIXED GRILL OF LAMB CHOPS, SMOKED VENISON, AND DUCK SAUSAGE (gf) 60**

**20 OZ PRIME CEDAR RIVER BONE-IN RIBEYE (gf) 65**

**8 OZ NORTH-ATLANTIC LOBSTER TAIL asparagus, drawn butter & lemon (gf) 55**

### Enhancements

**ALASKAN KING CRAB LEGS (gf) 45**

**CITRUS GRILLED SHRIMP (4) (gf) 14**

**DAY BOAT SCALLOPS\* (4) (gf) 18**

**HUDSON VALLEY FOIE GRAS (gf) 32**

**FOIE GRAS BUTTER 8**

**PEPPERCORN SAUCE 3**