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

sizzling house bacon | house pepper bacon, aged sherry vinegar, maple syrup, Noble bread  18

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

Entrées

*smoked Sonoma valley duck breast
crisp duck brik, garden succotash, wheat berries, cherry jus  38

*Scottish salmon | fennel, baby bok choy, charred tomatoes, pickled peppers, tomato broth  32

*pecan smoked filet mignon | truffle spinach fondue, crisp potato cake, cippolini onion, red wine demi  44

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

seared dayboat scallops
mushroom-truffle risotto, lemon-parsley emulsion, fennel pollen  36

Sides For Sharing

green beans 9
garlic, feta, pepper flakes
caramelized brussels sprouts 9
bacon, mesquite butter
crème fraîche mashed potatoes 9

truffle mac ‘n’ cheese 13
Sonoran Pasta Co. trotolle pasta
truffle goat cheese

parmesan truffle fries 9
truffle dipping sauce

blistered shishito peppers 9
lime salt

Wood Fired

*20 oz Bone-In Angus Ribeye  59

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

add ons
sautéed shrimp (4) 13
seared sea scallop (3) 14
Crab “Oscar”
asparagus, Chimayo hollandaise  25

foie gras butter 8
peppercorn sauce 3
house steak sauce 3

Taste of Summer $49

Starters

marinated local heirloom tomatoes  14
Noble bread, baby greens, cheese curds, balsamic & herb oil

watermelon gazpacho  15
shrimp, cucumber, mint, lime olive oil

tempura squash blossoms  16
crab & cheese stuffed, shaved fennel, citrus, Chimayo mayo

Entrée

pan seared Alaskan halibut  44
corn & cheddar polenta, roasted summer squash, grilled pineapple, barbacoa sauce

Mary’s chicken  33
AZ cheddar mashed potatoes, turnip, green beans, roasted chicken jus

Dessert

ricotta cheesecake  11
marinated strawberries, rhubarb, coconut

stone fruit crostata  11
honey-buttermilk gelato

*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness