

Happy  
Mother's  
Day  
**MOM**

Join us for Mother's  
Day on Saturday May 13th  
or Sunday May 14th  
Adults \$90++  
Kids menu 4-12, \$25++  
Hours of operation:  
7-9 In-house breakfast  
9-2:45 brunch  
5:30-10 dinner

**L O N 's**

at the hermosa



*For the Table*

**LON's Cinnamon Roll**  
Cinnamon, brown sugar,  
cream cheese icing

**Rosè Bubbles**  
Complimentary glass  
of Campo Viejo rosè

*To Start* Choice of one

**Noble French Toast**  
Blueberry compote,  
lemon whipped ricotta

**Poached Patagonian Shrimp &  
Bay Scallop Ceviche**  
Cucumber-lime water, avocado puree,  
cilantro, pickled Fresno

**Smoked Salmon & Noble Pretzel**  
Roasted tomato cream cheese,  
sprout salad, pickled shallots,  
fried capers

**Hermosa Arizona Greens Salad**  
Candied pecans, fuji apples, blueberry,  
Crow's goat cheese, pomegranate  
vinaigrette

**Crispy Pork Belly**  
Buttermilk biscuit,  
cheddar fonduta, hot honey

**Roasted McClendon Beet Salad**  
Frisée, Crow's black pepper feta cheese,  
roasted pepitas, chocolate vinaigrette

*To Follow* Choice of one

**Egg White Quiche**  
Crow's dairy goat cheese,  
marinated tomatoes, caramelized  
onion, arugula salad

**Roasted Alaskan Halibut**  
Spring peas, lemon herb fregola sarda,  
wild mushrooms, lemon beurre blanc

**Blue Crab Cake Benedict\***  
LGO English muffin, poached eggs,  
LON's potatoes, hollandaise

**Steak & Eggs\***  
10 oz striploin, crisp potato cake,  
grilled asparagus, chimichurri  
compound butter

**Two Wash Ranch Chicken Confit Poutine**  
House fries, AZ cheese curds,  
roasted cipollini, gravy

**Smoked Ibérico Pork Tenderloin\***  
Mesquite flour gnocchi, piperade,  
peach mole gastrique

*To Finish* Choice of one

**Peaches & Cream**  
Crow's goat cheese mousse,  
peach compote, red velvet  
sponge, basil

**Chocolate Bouchon**  
Cherry curd, red wine  
caramel, whipped  
mascarpone, marcona almond

**Rhubarb Custard Tart**  
Honey meringue, raspberry  
sauce, lavender-lemon gelato