

L O N 's

at the hermosa

Valentine's Elixir

LOVE POTION #10

Grey Goose, strawberry, elderflower, hibiscus syrup 15

CUPID'S ARROW

Campo Viejo cava, Chambord, orange, cherry 10

Featured Cocktails

Our cocktails are hand-crafted with locally sourced ingredients and fresh herbs from our garden

LAST DROP

High West Double Rye, Luxardo apricot, sweet vermouth, blood orange 15

THE STETSON

El Silencio Mezcal, Curaçao, lime juice, prickly pear, agave nectar 15

TAKES TWO TO TANGO

Casamigos Blanco Tequila, yuzu liqueur, amaro, hibiscus syrup, lime juice 18

APPLEY EVER AFTER

Apple infused AZ Mission vodka, maple syrup, ginger, lemon juice 15

SEDONA SUNSET

Blackberry infused Suncliff Gin, St. Germain, crème de cassis, lemon, thyme, and egg white 15

OINK FASHIONED

WhistlePig Farmstock rye, orange Sunshine Bitters, WhistlePig barrel-aged maple syrup 25

Valentine's Menu

105 per lover

Includes a glass of Campo Viejo rosè also available à la carte

Amuse Bouche

Oyster, Lon's caviar, crispy potato, lemon crème fraîche

Choice of Starter

Lobster Bisque

Baja stone crab, smoked trout roe, sherry crema 19

Grilled Caesar

Marinated heirloom cherry tomato, pickled onion, ancho crouton, parmesan crisp, anchovy tempura 17

Pork Belly Confit

Truffle parsnip puree, rye cracker, sweet cucumbers, honey-mustard vinaigrette 18

Choice of Entrée

Grilled Wagyu Lifter Cap* & Foie Gras Torchon

Papas bravas, roasted cipollini & shishito, smoked chimichurri 68

Scallops* & Patagonian Shrimp

Arroz negro, roasted peppers & tomatoes, potatoes, Spanish chorizo, paella broth 65

Roasted Grimaud Duck Breast*

Black pepper tagliolini, duck confit, mushrooms, black truffle, herb-radish salad 64

Choice of Dessert

Lemon Curd & Berry Tart

Almond crumble, cheesecake gelato, aged balsamic 16

Chocolate Budino

Hazelnut crumb, Grand Marnier Chantilly, popcorn gelato 16