

The Table

DINNER

At The Table, we celebrate Arizona Cuisine. Our menus reflect the ever-changing seasons of our state's forests and deserts. Our award-winning Chef's forage the wild foods Arizona has to offer as well as produce raised by our own gardener and ethically sourced meats and seafood to bring you a truly unique dining experience.

Our food tells the story of Arizona.

Plates are meant to be shared, family style. Some are small, some are larger.

SMALL

Wild and Cultivated Greens roasted beets, mustard and spruce vinaigrette, poached egg
Mortimer Farms bacon, Bell Ranch pecans \$14

Ramona Farms Hummus desert seed tahini, pickled, roasted and fresh seasonal vegetables
grilled naan bread \$16

Summer tomatoes Oak Creek watercress, lemon infused farmers cheese
strawberry and AZ Sake vinaigrette \$16

Churro lamb tartare foraged apple, duck egg emulsion, pickled wildflowers, blue corn chips \$18

Mesquite flour waffle piñole fried duck, cactus fruit gastrique \$18

Desert sweet shrimp ceviche wild mint, jalapeño vinegar \$18

Wild mushroom potstickers spruce tip emulsion, chiltepin infused honey \$18

LARGER

Sonoran wheat pasta of the day house sausage, wild and cultivated mushrooms
fermented garlic cream \$28

Smoked Sedona trout, indigenous wild rice, Navajo steam corn custard
wild onion chimichurri \$30

Terra Farms Iberico pork hangar steak Ramona's, Tepary bean cassoulet, crab apple relish \$32

Arizona Wagyu Tohono rainbow corn stew, cactus seed brunch beef sauce
spring onion, smoked cauliflower \$38

SIDES

\$ 8

Tepary bean cassoulet

Rainbow corn stew

Frite St. Fries

Indigenous wild rice