Appetizers

Crab Cake
Sonoran Remoulade & Cowboy Caviar 22

Burrata & Beet Salad *V, GF*
Arugula, Golden & Red Beets
Candied Pistachio, Balsamic Reduction 19

Lobster Bisque *GF*
Chive & Brandy Crème Fraiche 16

Entrees

Confit Duck Leg
Cranberry Wild Rice, Carrot Puree, Blueberry Demi 42

Prickly Pear Glazed Ham *GF*
Garlic Mashed Potatoes , Braised Cabbage & Kale 32

*Oven Roasted Prime Rib of Beef
Garlic Mashed Potatoes, Carrots, Haricot Verts,
Horseradish Cream Sauce & Beef Au Jus 60

*Seared Steelhead Trout *GF*
Citrus Agave Sauce, Ancient Grain Pilaf & Cactus Caviar 42

Stuffed Portabella *VG*
Roasted Vegetables, Savory Vegetable Puree,
Ancient Grain Pilaf, Roasted Red Pepper Coulis 29

Desserts 12

Lemon Ricotta Cheesecake *V*
Pistachio Crumble & Raspberry Coulis

Peanut Butter Pecan Pie *V*
Whipped Cream & Candied Pecans

Gingerbread Chocolate Flourless Cake *V, GF*
Gingerbread Mousse & Sugared Cranberries

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.
GF Gluten Free V Vegetarian VG Vegan
Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that food preparation will be allergens free from cross contamination. Allergen information available upon request.