

# ENTRADA

## RESTAURANT

### Soup & Salad

Grilled Palisade Peaches / 19  
homemade burrata, wild arugula, heirloom tomato salad

Roasted Beets / 15  
hearts of palm, cheese curd, blackberry, hemp seed pesto

Aztec Corn Soup / 16  
lump crab, crispy hominy, cilantro, avocado purée

Shaved Mushroom & Artichoke Crudo / 14  
aged provolone, red onion, basil, olive oil

Field Greens / 12  
heirloom carrot, poached tomato, orange, cucumber, prickly pear vinaigrette

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### Appetizers

Lentil Walnut Pâté / 19  
cornichon, grilled focaccia, choke cherry, chutney, house made mustard

Yellowfin Tuna Poke \* / 21  
orange, pistachio, coconut, white soy

Peach Wood House Smoked Pork Belly / 17  
Spanish chorizo, Anasazi bean, leek, date, apple butter

Grilled Salt Monster Prawn / 22  
chive, sea urchin butter

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### Entrées

Crispy Skin Salmon \* / 38  
black garlic, wild mushroom risotto, snap pea and radish salad, beet espuma

Thyme Roasted Half Chicken / 34  
cauliflower puree, grilled vegetable hash, black truffle, thyme jus

Filet of Beef \* / 49  
corn tamale, oaxaca cheese, succotash, ancho chili sauce

Grilled Bison Rib Eye \* / 68  
smoked cheddar mashed potato, heirloom carrot, cipollini, huckleberry demi

Broken Arrow Ranch Venison / 65  
grilled asparagus, blistered tomato, fingerling potato, grilled palisade peaches

Pesto Spaghetti Squash & Summer Vegetables / 23  
forest mushroom, charred summer squash, heirloom carrot, root vegetable coulis

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\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.