

ENTRADA

RESTAURANT

Salads

Field Greens / 12

heirloom carrot, toybox tomato, orange, cucumber, prickly pear vinaigrette

Roasted Beets / 15

citrus ricotta, citrus, candied walnuts, champagne honey vinaigrette, watercress

Shaved Mushroom & Artichoke Crudo / 14

black truffles, parmesan, red onion, basil, olive oil

Compressed Watermelon / 18

heirloom cherry tomato, feta cheese, aged balsamic, basil oil

Appetizers

Foie Gras Torchon / 19

seasonal fruit compote, wild arugula, brioche toast

Yellowfin Tuna Poke * / 21

coconut, cucumber, lime, shave red onion, red fresno chili, tomato

Grilled Salt Prawn / 16

sea urchin butter

Lentil Walnut Pâté / 19

cornichon, house made bread, apple butter, house made mustard

Entrées

Confit Pork Belly / 29

pan-fried spinach, Spanish chorizo, white bean, smoked figs, salvitxada, pan jus

Roasted Salmon * / 38

potato, fennel, leeks, pickled watermelon radish, baby frisee

Seared Chicken / 29

cauliflower puree, roasted cauliflower, golden raisin, black truffle, thyme jus

Filet of Beef * / 49

corn pudding, cotija cheese, seasonal succotash, chipotle demi-glace

Grilled Bison "Eye of the Rib" * / 46

yukon potato puree, bison braissage, heirloom carrot, cipollini, bordelaise

Broken Arrow Ranch Venison / 48

Baby vegetables, blistered tomato, fingerling potato, blackberry demi

Whole roasted portabella mushroom / 25

summer squash, heirloom carrot, farro, fire roasted tomato ragout

* 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.