



THE BIRTH

Ha:l

Mesquite Smoked Squash Puree
Mosaic of O'otham Gourds,
Sweet Arizona Buttermilk, Agave Cotton
20

Hand Picked Lettuces

Leaves of Fall & Oak
Macerated Crow's Dairy Feta, Wolfberry Snow,
Native Seed Brittle
18

Escargot, Wild Mushrooms & Caramel Goat Cheese

Native "Toast" with Truffle Crema,
Meyer Lemon & Black Garlic Butter, Pork Belly
24

Pee-Posh Garden

Seeded Soil, Baby Corn,
Ramona Farms Garbanzo Beans,
Sonoran Chile Froth, Nopales
20

THE BEGINNING

*** Grouper Cheeks**

Red Tepary Bean Miso,
Fermented Baby Brussels Sprouts, Chiltipin
Desert Cactus Seeds
26

Composition of Lobster

Ramona Farms Corn Pinole Soufflé, Brown Butter Crumble,
60 day Corn & Cherokee Tomato Bisque
29

Duo of Goose and Rabbit

Goose Rilette & Compressed Rabbit Saddle,
Ramona Farms Pima Wheat Berries, Roasted Carrot Espuma, Desert Sage
28

Foie Gras & Onions

Seared Hudson Valley Foie Gras
l'ittoi & Osha Tisane
Mustard Snips, Sweet Roots
32

Ryan Swanson, Chef de Cuisine
Jack Hupp, Sous Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

THE JOURNEY

* Dry Aged New York

Winter Truffle Potato Fluff,
Mulato & Saguaro Emulsion

58

Kachk

Offerings of the Ocean, Huitlacoche Pappardelle
Uni Beurre Blanc

46

*Fly South

Cocoa & Mesquite Cured Duck Breast, Burnt Orange & Graythorn Glazed Duck Wing,
Blue Corn Tamale, Dried Stone Fruit Mole, Sweet Potato

47

* Msickquatash

Braise of Lamb Shoulder & Seared Loin,
Steamed Corn Succotash,
Coriander & Pepicha

54

*Wild Boar and Mangalitsa Belly

Fractured Pima Wheat Berries, Acorn Ash
Sassafras Caramel

52

*Grilled Tenderloin of Tribal Buffalo

Smoked Corn Puree, Cholla Buds, Chorizo and Scarlet Runner Bean Chile,
Saguaro Blossom Syrup

56

Arctic Char & Sturgeon Roe

Warm Tomato Gazpacho Water, Arizona Juniper, Nasturtium Petals
Charred Leeks

45

TASTING MENU

The Journey Tasting Menu must be ordered before 8:00p.m. and ordered by the entire table.

SHORT STORY

Amuse
Ha:l
Kachk
Intermezzo
Grilled Tenderloin of Tribal Buffalo
Global Artisan Cheese
Dessert

145- Per Person

with wine 250- Per Person

JOURNEY

Amuse
Ha:l
Hand Picked Lettuces
Pee-Posh Garden
Foie Gras
Elixir
Arctic Char & Sturgeon Roe
Festival of Seasons
Escargot
Intermezzo
Grilled Tenderloin of Tribal Buffalo
Global Artisan Cheese
Dessert

245- Per Person

with wine 375 -Per Person

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