



Special Large Party Menu

Kai, or “Seed” in the traditional Pima language, offers a dining experience steeped in creativity, passion, and culture. Our Executive Chef Thomas Riordan incorporates his classically trained cooking techniques with indigenous recipes and ingredients that are locally farmed from the Pima and Maricopa Tribes as well as other Indigenous and Aborigine Nations around the world. The result is a genuine, unpretentious and truly unique dining experience layered with tradition and elegance.

Kai maintains a smart business casual dress code. It prohibits hats, T-shirts and shorts for both ladies and gentlemen, including open-toed sandals for men. Dress hats for ladies are acceptable. Denim is not preferred. As a courtesy to other diners, please refrain from using cell phones and laptops in the dining room; all audio visual equipment are prohibited.

Private Dining Rooms

UHD/WIS Room

Our Wine Room, also known as Uhd/Wis, or “vine” in the Pima language, boasts over 2000 wine bottles and comfortably seats 14 guests. You and your guests will enjoy a dining experience with complete privacy surrounded by some of the world’s best wines. While comfortably seated you will relax with walls adorned with canvas artwork painted by a local Pima Artist. The table itself is illuminated by large decorative ceramic lamps, etched in the same beautiful tradition as the ornate Pima baskets.

*For this room, we require a minimum amount to be spent on food and beverage before tax and gratuity:

\$1,500 – Tuesday through Thursday \$2,000 – Friday and Saturday



GE-GUSIK Room

The Ge-Gusik room, or “a special place to eat”, is perfect for groups anywhere from 15 to 30 guests. The room is isolated from the rest of the restaurant with dark stained mahogany sliding doors. All corners of the Ge-Gusik room feature local Pima artwork from artists such as Michael Chiago and Michael “Medicine Horse” Zillioux. Your guests have full access to large terraces over-looking the beautiful Komatke Mountains. Every group will receive the dedicated and individualized attention of its own wait staff.

*For this room, we require a minimum amount to be spent on food and beverage before tax and gratuity:

\$2,900 – Tuesday through Thursday \$3,700 – Friday and Saturday

The entire Kai restaurant may be booked exclusively for up to 60 guests if a minimum amount is spent on food and beverage before tax and gratuity:

\$10,000 – Tuesday through Thursday \$15,000 – Friday and Saturday

6% Food Tax 8% Liquor Tax 24% Gratuity
Menu selections must be guaranteed 72 hours in advance

Kai Specialty Menu

At Kai, we truly care about the guest experience and strive for the best service levels. The large party menus help provide the flawless service and easy flow for the evening. Please select one of the two menus (A'ga or Gai'vush) and use them as a guideline for pricing— we are able to prepare any menu you desire for your party.

The choices for your tapas, starters, entrées and desserts are on the following pages.

A'ga

Your guests will experience the choice of:

- Two Tapas Hors D'oeuvres
- Two First Course Selections
- Two Entrée Selections
- Two Dessert Selections

\$120.00 (without Tapas Reception)

\$130.00 (with Tapas Reception)

Gai'vush

Your guests will experience the choice of:

- Three Tapas Hors D'oeuvres
- Three First Course Selections
- Three Entrée Selections
- Three Dessert Selections

\$135.00 (without Tapas Reception)

\$145.00 (with Tapas Reception)



Chef's Selection of Native Inspired "Tapas"

(Choose two or three selections)

Goose Rilette, Purple Potato, Chile Soffrito

Saguaro & Manchego Cracker, Local Heirloom Tomatoes & Fossil Creek Goat Cheese

Smoked Shrimp Ceviche, Cucumber Noodles, Red Cuaresmeno, Rice Crisp

Butter Braised Lobster Medallion Tostada, Avocado Mousse

Sandalwood Seared Scallop, Río Zape Bean, Native Crostini

Buffalo Tartare, Chia Seed Crostini and Micro Celery

KAI

First Course

Choice of:

Ha:l

Mesquite Smoked Squash Soup, Mosaic of O'othham Gourds,
Sweet Arizona Buttermilk, Agave Cotton

or

Macerated Local Vine Ripened Heirloom Tomatoes,
Fossil Creek Goat Cheese & Mascarpone Tart

Buckwheat & Saguaro Seed Tart, Basil from the Garden and its Foam,
Black Ice & Gila River Olive Oil

or

Hand Picked Lettuces

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

or

Grouper Cheeks

Red Tepary Miso, Fermented Baby Brussel Sprouts, Chiltepin,
Desert Cactus Seeds

or

Lobster & Wamichtha

Warm Butter Soaked Maine Lobster Tail, Avocado & Jalapeno Mousse,
Grilled 60 Day Corn, Baby Heirloom Tomato, Pickled Fennel





Entrée
Choice of:

Chimayo Rubbed Dry Aged New York Strip
Creamed Spinach, Heirloom Carrots, Bordelaise

or

Kachk

Offerings of the Ocean, Huitlacoche Pappardelle, Uni Beurre Blanc

or

Grilled Tenderloin of Tribal Buffalo

Smoked Corn Puree, Cholla Buds, Scarlet Runner Bean Chili,
Saguaro Blossom Syrup

or

Msickquatash

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



Ryan Swanson, Chef de Cuisine



Dessert Selections

(Choose two or three selections)

Chocolate and Chile

Hatch Chile Infused Chocolate Ganache, Amaranth Cake, Wheat Berry Soil, Honey Apricot Sorbet

or

Candied Yams

Roasted Red Yam Cremeux, Hibiscus Cranberry Gel, House Marshmallows, Hazelnut Snow, Mesquite Pecan Crumble

or

Mesquite

Sonoran Chile & Mesquite Frybread Pillows, Summer Preserves, Fontainebleau

or

Seasonal Sorbet



*Add \$5 for additional Choices on other Courses

Native American Storytelling, please inquire about availability

Sunday and Monday (regularly closed): Room fee \$12,000 Food and Beverage minimum

Menu items subject to seasonal changes

Bread Service, Coffee, Tea and Soda Included

6% Food Tax 8% Liquor Tax 24% Gratuity

Menu selections must be guaranteed 2 weeks in advance



For Reservations please contact Restaurant Sales

Rosina Dee 602.385.5726 Rosina.Dee@sheraton.com



Named "Best Restaurant in the Valley" in the 2009 Zagat guide to top eateries nationwide