

# *Starters*

## Soup, Sopa, Zuppa, Potage

Chef's inspiration

7

## Estate House Salad

Mixed greens, peppered goat cheese sformato, toasted cashews, candy apple vinaigrette

10

## Wild Arugula Salad

Caramel corn, crisp applewood bacon,  
Maytag crumbles, Minus 8 vinaigrette

10

## Burrata alla Panna

Peperonata Calabrese, nduja bruschetta, crispy basil

12

## Smoked Berkshire Pork Belly

San Marzano tomato braised, roasted fennel soubise

12

## Oaxacan Mole Braised Short Rib

Tortilla Espanola, pickled onion, queso fresco

11

## Scallops Ala Plancha

Tosta de sobrasada, aged sherry vinegar

13

## House Made Salmon Pastrami\*

Marcona almond rolls, pomelo glaze,  
spiced avocado

14

# ENTREES

## Lemon Herb Roasted Chicken Breast

Grilled asparagus, creamy parmigiano polenta, caramelized onion jus

22

## Pepper Crusted Prime New York Strip Steak\*

Valdeon blue cheese topped, grilled garlic potatoes, Piquillo Manchego napoleon, sriracha aioli

29

## Moroccan Seven Spice Grilled Lamb\*

Hummus, minted eggplant, tzatziki, caramelized lemon

30

## Grilled Filet Mignon\*

Manchego potato cake, roasted garlic spinach, Italian chile butter

34

## Prosciutto & Basil Wrapped Branzino

Caramelized cipolline puree, crisp salsify, vincotto chicken jus

28

## Organic Irish Salmon\*

Purple potato medley, haricot vert, warm charred tomato vinaigrette

27

## Handmade fettuccine

Wild mushrooms, herb crema, white truffle oil drizzle

21

## Buttermilk Brined Berkshire Pork Chop\*

Ancho chile roasted corn bread pudding, slow cooked collard greens, grain mustard jus

28

## Honey Saba Lacquered Black Cod

Borlotti bean ragu, candied pancetta, roasted garlic & lemon sautéed baby spinach

27

\*Arizona State Food Code requires us to inform you that raw and undercooked meats and seafood may increase your risk of foodborne illness

A 18% gratuity shall be added to parties of 10 or more

# Sides

Roasted Cippolline Onions

6

Grilled Asparagus

6

Sautéed Spinach

6

Haricot Vert

6

Fingerling Potato

6

Parmigiano Polenta

6

Grilled Garlic Potatoes

6

# Desserts

Bourbon pecan bread pudding, malted rum gelato

9

Caramelized peach pavlova

8

Gianduja marshmallow napoleon, strawberry Italian soda

9

Brioche crème brulee, butterscotch, fresh raspberries

9

Spiced chocolate truffle torte, rosemary caramel

10

Vanilla reisling panna cotta, roasted apricots

8

Soufflé

12

# D e s s e r t   W i n e s

Graham's 10 Year Tawny Port

12

Delaforce 20 Year Tawny Port

15

Sandeman's Vauvintage Porto 2000

11

2003 Three Rivers Late Harvest Gewurtztraminer

9

2004 Rudolf Muller, Eiswein, Mosel

12

2005 Domaine Nicolas, Sauternes,  
Bordeaux, France

10

Chambers, Muscat, Australia

12

Far Niente 'Dolce' Napa Valley

20