

Starters

NYE 2018

Creamy Celery Root Soup
Crispy Prosciutto, Beet Relish

Grilled Octopus
Marinated Beets Crudo, Fingerling Potato Coins, Tomato Confit, Mizuna, oregano, White Anchovies, Preserved Lemon Vinaigrette

Scallop Carpaccio
Peruvian Potato Puree, Aji-Amarillo Aioli, Candied Kumquat Emulsion, champagne Vinegar, Fingerling Potato Chips

Classic Caesar Salad
Parmesan

Baby Beet and Date Salad
Pistachio Crumble, Goat Cheese Mousse, Fresno Chiles, Spicy Green, Orange lemon vinaigrette

Fried Quail
Creamy Black Lentils, Grape Tomatoes, Bacon, Mizuna, Roasted Onions, Chile Orange Balsamic Glaze

Mushroom Gorgonzola Tart/Profiterole
Leeks confit, Pears, Caramelized Onion

Entrées

Dutch Baby
Thyme King Oyster mushroom, confit carrots, St Andres Cheese, Ancho Rubbed Roasted Cauliflower and Golden Raisins, Beets and Goat Cheese, Confit tomatoes, Fried Artichokes

Halibut
Grapefruit Salsa, Forbidden Rice, Haricot Vert, Coconut Crème Fraiche

*Arizona state food code requires us to inform you that undercooked eggs, meat and fish may increase risk of food borne illness

*For your convenience parties of eight and over will be assessed a 20% gratuity

Pistachio Pesto Potato Gnocchi

Cauliflower, Mushroom , AZ pistachio Pesto, roasted pepper tomato sauce, cauliflower cream drizzle, pickled beets

Filet of Beef

Mash Potatoes, Romanesco, Confit Tomatoes, Bacon Herb Hollandaise

Scallop

Celery Root Puree, Prosciutto Chips, Oyster Mushrooms, confit tomatoes, Fingerling Potatoes, foie Gras Butter

Roast ½ Achiote Chicken

Bacon Fat waffle, smoked Dos Manos honey, Shishito pepper, Rainbow Chard, pecan and Golden Raisin

Roast 12 oz Prime Rib

Cream Kale and Swiss Chard, Chive Beurre Blanc Fingerlings Potato, Pink Peppercorn Sauce

Braised Lamb Shank

Tumeric polenta, Root vegetable salad, Harissa beet sauce

Australian Lobster Tail

Asparagus, Whipped Potatoes, Caramelized Shallots, Fresno Chiles, Champagne Meringue, Brandy Lobster Jus

Kurabota Pork Chop

Bourbon Apple Compote, Kuri Squash, Beet Green Puree, Fried Green Tomato, Smoked Honey, Beet Relish

Salmon

Creamy Wheat berry Sunflower seed, Caponata, Salsa Verde, Fried Baby Artichokes

Duck Pastrami

Potato Pancakes, Red Cabbage, apple caraway seed, Baby Carrot, Pickled Turnips, Whole Grain Mustard Demi

Surf and Turf

Mash Potatoes, Romanesco, Confit Tomatoes, Bacon Herb Hollandaise Fresno Chiles, Champagne Meringue, Brandy Lobster Jus

Sides
Forbidding rice
Trumpet Royale
Sonoran Wheatberry Sunflower Seed Risotto
Baby Rainbow carrot
Jumbo Asparagus
AZ Pistachio Pesto Cauliflower
Chive Beurre Blanc Fingerlings Potato
Creamed Kale and swiss chard
Tumeric Polenta

Chefs: Bruce Yim, Jory Shinn, Sophia Babuca, Evan Wilson, Elba Hernandez