



WARM

- *PAN ROASTED SCALLOP
masa fried octopus, black bean purée, sweet corn relish, salsa negra 19
- *BRAISED RABBIT TACOS
guajillo chile jus, chorizo tortilla, cotija, pickled onion, avocado, xni pec 17
- *SONORAN FOIE GRAS SAUSAGE
house bacon, carrot catsup, aioli, black pepper roll, escabeche 26
- *MANGALISTA PORK BELLY
lavender purée, fried plantain, lime foam, gastrique, mushroom 17
- GREEN CHILE & SHORT RIB BREAD PUDDING
asadero cheese, avocado salad, pickled tomatillo 23

COOL

- *POMEGRANTE CURED COBIA
chipotle, grapefruit, radish, sesame seeds, horseradish, crema 17
- *CHILLED SPINY LOBSTER
uni, caviar, chile butter powder, charred citrus, fennel, infladita 26
- TINY GREEN SALAD
butternut squash, apple, cherry, goat cheese, pine nuts, maple vinaigrette 14
- *SEAFOOD CEVICHE
jalapeño, tomatillo, onion, cilantro, winter citrus, mint, squid ink tostada 17
- WILD ARUGULA SALAD
quinoa, endive, beets, shallot, fennel, bleu cheese, clementine vinaigrette 15

HOT

- *PAN ROASTED SABLE FISH
purple yam, brussels sprouts, pumpkin, smoked steelhead roe 49
- *SHELLFISH STEW
lobster, shrimp, mussels, potato, spinach, tomato, ancho chile, sour beer 53
- *TEA SMOKED DUCK BREAST
duck confit, swiss chard, parsnips, parsley root purée, blackberry 47
- *IBERICO PORK LOIN
heirloom beans, house bacon, figs, cabbage, rutabaga, apple, cider 48
- *VENISON STRIPLOIN
barley & venison ragout, turnips, dates, cranberries, mustard zinfandel 53
- *PRIME BEEF TENDERLOIN
indian corn pudding, achiote carrots, asparagus, cabernet reduction 55
- *PRIME BEEF STRIPLOIN
beef fat potato purée, black garlic, broccoli rabe, broccoli mole, coffee demi 65
- *32oz. WAGYU TOMAHAWK STEAK
chipotle bone marrow butter, cabernet demi-glace 139

COCKTAILS

- ORIGINAL TEQUILA SUNRISE
hornitos plata, cassis, lime, club soda 14
- BARREL AGED BOURBON BLOCK
azb knob creek bourbon, orchard pear, walnut, orange bitters, licorice 16
- PARADISE COOLER
vodka, lime, sugar, grapefruit bitters, soda 14
- BILTMORE 75
gin, lemon, sugar, bubbles, lavender bitters 15
- SPICY JAVARITA
reposado tequila, cointreau, lime, simple, coffee pepper bitters 16
- RUM SOUR
rum, lime, pineapple, egg white, jamaican bitters 15

TASTING MENU

let Chef Peterson create a unique 5 course dinner for the table.

135 per person
240 with wine pairings

SIDES 10

- BEEF FAT POTATO PURÉE
- ROASTED BRUSSELS
- INDIAN CORN PUDDING
- ROASTED MUSHROOMS
- CHORIZO AND ASADERO POLENTA
- CHARRED BROCOLLI RABE

SOUFFLÉS since 1929; available for pre-order
choice of chocolate, grand marnier, or seasonal offering 14

CHEF DE CUISINE/ Brian Peterson

*These items are offered cooked to order.
Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.
An automatic gratuity of 18% will be added to parties of eight or more.