

THE ARCHITECTURAL RECORD
BALTIMORE HOTEL PHOTOGRAPHY



McARTHUR'S
VALENTINE'S DAY

FIRST FLOOR PLAN

McARTHUR'S

VALENTINE'S DAY MENU

February 14, 2025

SMALL BITES

Ahi Tuna Crudo Gf, Df

Charred Avocado, Pickled Kohlrabi, Green Onion, Radish,
Serrano Tangerine Vinaigrette

27



ENTRÉES

Risotto v

Teriyaki Umami, Candied Garlic, Local Citrus Gremolata,
Parmesan Fondue, Fines Herbes

27

Trimbach 'Reserve' Riesling, Alsace, FR 2021

18 gl

12oz Bone-In New York Strip Loin Gf

Braised Shallots, Local Chard, Mustard Purée,
Cherry Red Wine Reduction

45

Caymus Vineyards, Napa Valley, CA Liter 2021

18 gl

Poached Maine Lobster

Charred Fresno Raviolis, Piperade, Sweet Corn Emulsion

42

Far Niente Napa Valley, CA 2021

18 gl

Arizona Biltmore is proud to partner with local culinary purveyors like
Noble Bread, Wildflower, Frites St., Laura Gourmet and more

Gf = Gluten-Free | V = Vegetarian | Vn = Vegan.

Some items can be made gluten-free upon request. *Consumer Advisory: *Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For your convenience, a 20% service charge will be added to the bill for parties of six or more, in addition to any applicable taxes. This service charge is distributed to McArthur's service employees. Guests are welcome to add an additional gratuity at their discretion. Retail prices do not include taxes or a 1.929% Historic Preservation Fund charge. Learn more at ArizonaBiltmore.com/Preservation