

A Story of Creation

*The ability to create is what makes us human.
It is what separates us from all other creatures.*

We are culinary artists.

Nature's bounty is the clay.

We mold and shape what we envision.

We use what we have been blessed with.

The Fruitful Harvest, Bountiful Seas and Green Pastures.

We present them to you as a charred offering.

That over the breaking of bread may bring us all closer together.

To this land of milk and honey.

Breaking Bread

brings us closer together

SONORAN WHEAT SOURDOUGH

artisan butter selections | sea salt

Fruitful Harvest

seeds planted in good soil

VARIATIONS OF ASPARAGUS GF NF | 22

compressed melon | burrata | dehydrated olives | EVOO
aged balsamic | smoked maldon salt

PRICKLY PEAR (CONTAINS TREE NUTS) S | 22

goat cheese mousse | bee pollen | desert honey
green valley pistachio tuile

MEXICAN STREET CORN BISQUE GF NF | 21

brown butter | popped sorghum | cotija double cream
house citrus aioli | chamoy

MESQUITE PAPPARDELLE NF S | 42

BKW farm mushrooms | tomato confit | grilled artichoke
baby arugula | black truffle | sage butter | parmesan foam

Green Pasture

our connection to this sacred land

THE 5 C'S OF ARIZONA GF NF S | 32

copper, cotton, climate, citrus & cattle

braised beef cheek | sonoran bean cassoulet | cotton candy
citrus braising jus flambé

GRASS-FED TENDERLOIN GF NF S | 69

asparagus | smoked yukon potato purée | bone marrow
cauliflower composition | peppercorn jus

ORGANIC ROASTED CHICKEN GF NF | 45

crispy pancetta | glazed carrots | pearl onion
brussels sprouts | natural jus

Bountiful Sea

the marriage between land and sea

AVOCADO CACTUS NF S | 28

yellowfin tuna tartare | ancho tempura
barrel cactus

DIVER SCALLOPS GF NF | 34

parsnip bark | roasted roots | pickled grapes
barrel cactus beurre blanc

BUTTER-POACHED

LOBSTER TAIL GF NF | 69

broad beans | wild mushrooms | spring onion
truffle sabayon

ARROZ MELOSO GF NF S | 69

langoustine | shrimp | salt spring mussels
chorizo iberico | saffron essence

ORAKING SALMON GF NF | 69

spring onion | charred allium purée | tomato confit
barrel cactus beurre blanc

GF gluten-free option | NF nut-free option | S signature

*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*

Charred Offerings

the refiners' fire eliminates imperfection

Niman Ranch Angus Beef

7 OZ. GRASS-FED TENDERLOIN | 61

16 OZ. RIBEYE | 75

Australian and American Wagyu

**12 OZ. WESTHOLME AUSTRALIAN WAGYU
NY STRIP | 80**

**32 OZ. SNAKE RIVER FARMS WAGYU
TOMAHAWK RIBEYE | 175**

Specialty Cuts

8 OZ. COLORADO LAMB RACK | 76

16 OZ. BONE-IN KUROBUTA PORK CHOP | 75

Accompaniments

BLACK TRUFFLE BÉARNAISE | 5
tarragon white wine reduction

CHIMICHURRI | 5
parsley | oregano | red wine vinegar
chili flakes | olive oil

PEPPERCORN CREAM | 5
cognac | shallots | green peppercorns | cream

Market Sides

BKW FARM MUSHROOMS GF NF | 15

SMOKED YUKON POTATO PURÉE GF NF | 15

ASPARAGUS GF NF | 15
truffle béarnaise

CITRUS-GLAZED BABY CARROTS GF NF | 15

CRISPY BRUSSELS SPROUTS GF NF | 15
pancetta | agave

TRUFFLE FRIES GF NF | 17



PRESENTED BY:

Chef de Cuisine: Christian Dyson *Chef de Partie:* Matt Plimpton *Pastry Chef:* Amanda Taylor-Nava
Restaurant Manager: Jenny Fjelseth *Sommelier:* Rodney Remily