

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

Heirloom Tomato & Burrata

Local heirloom tomato, Burrata cheese, basil

12

Scallops Ala Plancha

Tosta de sobrasada, aged sherry vinegar

13

Sides

Roasted Cippollini Onions

6

Grilled Asparagus

6

Sautéed Spinach

6

Haricot Vert

6

Fingerling Potato

6

Parmigiano Polenta

6

Grilled Garlic Potatoes

6

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

31

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

29

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

*These items can be cooked to order. Arizona State Food Code requires us to inform you that raw and undercooked meats and seafood may increase your risk of foodborne illness
18% gratuity shall be added to parties of 10 or more