

Seasonal a la carte Grill Menu

Starters

Baby Spinach

Le Chatelaine Camembert Cheese, Candied Pecans
Spiced Cranberries, Apple Cider Vinaigrette

10

Gazpacho of Farm Tomatoes

Garnish of Blue Crab and Cucumber Relish

12

Artichoke Hearts with Housemade Lamb Sausage

Hacienda Del Sol Grown Fine Herbs, Local Frisée
Dijon-Lemon Emulsion, Parmesan Reggiano

9

“Panzanella”

Local Tomatoes, Ciabatta, Red Onion
Cucumber, Bell Peppers, Arugula Pesto, White Anchovy

8

Entrees

Line Caught Guaymas Wild Bass

Fish Fumé, Scarlet Runner Beans, Local Greens
Willcox Baby Tomato, Shaved Asparagus, River Road Garden’s Squash

34

Forbidden Rice Crepes

Citrus Marinated Barbequed Tofu, Asian Vegetable Ragout

24

Loup de Mer

Saffron Nage, Petite Greens, Fine Herb Risotto
Heirloom Beans, Roasted Eggplant

35

Pan Roasted Local Pasture Chicken

Natural Pan Jus, Toasted Orzo
House-Made Herb and Cheddar Biscuit

29

9 oz Prime Filet Mignon

Cognac Demi Glace, Red Bliss Potatoes with Tomme de Savoie Mornay
Organic Spinach, Wild Mushrooms

38

14 oz Prime New York Steak

Charred Scallion Puree, Fingerling Potatoes
Horseradish Glazed Local Tomato, Grilled Red Onion

42

Cheese Cart Service

3 Cheese Service - 16

5 Cheese Service - 24

Served with Hacienda made accoutrements, berries and jams

Chefs: Ramiro Scavo, Evan Phillips & Charles Hamm

**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*