

Appetizers

Braised Duck Ravioli

Roasted Butternut Squash Brandy Coulee,
Shaved Perigord Truffles & Parmesan
\$12

Crispy Seared Berkshire Pork Bellies

Maple Scented Sweet Potatoes, Chanterelle Mushrooms,
Marcella Pear Reduction
\$14

*Pan Seared Diver Scallops**

Tart Green Apple Butter Sauce,
Shaved Fennel
\$15

Penn Cove Mussels

Lobster Porcini Broth, Focaccia Crostini
\$12

Lobster Bisque

Roasted Parsnips & Sherry Crème Fraiche
\$10

Salads

Heirloom Tomato "Carpaccio"

Italian Olives, Artichokes, Ricotta Salata
Roasted Pepper Sherry Dressing
\$12

Roasted Winter Mushrooms & Watercress Salad

Crispy Prosciutto, Pine Nuts, Parmesan Cheese
Truffle Thyme Vinaigrette
\$12

Strawberries & Baby Wild Arugula

Marcona Almonds, Arizona Goat Cheese, Shaved Organic
Beets, Roasted Strawberry Vinaigrette
\$11

Hydroponic Butter Lettuce

Poached Forelle Pears, Maytag Bleu Cheese
Crispy Pancetta, Candied Walnuts, Maple Pepper
Croutons Caramelized Pear Dressing
\$13

Chef's Tasting Menu

*Allow our Culinary Team to Custom Create
A Unique, Five Course Meal for Your Table*

\$69 (Per Person)

Table Orders Recommended

With Wine Pairings from Our Sommeliers Selections

Add \$40

Side Dishes \$9

Sautéed Laughing Bird Shrimp

Braised Baby Artichokes

Parmesan Carrot Risotto

Seasonal Sautéed Wild Mushrooms

Sautéed Parmesan & Herb Gnocchi

Seasonal Fresh Vegetables



Four Diamond Award

21 consecutive years

Top Ten Mountaintop Restaurants in America

Sunset Magazine

Best Atmosphere Award

Phoenix Magazine Reader Survey

Most Romantic Restaurant

Phoenix New Times