

STARTERS

Ambiente Salad

Mezcal Marinade Citrus | Cactus Gel | Charred Pickled
Asparagus | Whipped Cotija & Ricotta Mousse | Smoked
Chili & Honey Vinaigrette
23

Hamachi Crudo

Passionfruit Agua Chile | Avocado Puree | Black Garlic |
Fresno | Puffed Rice
27

Peach and Prosciutto Salad

Arugula | Fennel | Celery Leaves with Vanilla Cream &
Crushed Hazelnut | Sherry Peach Vinaigrette
22

Braised Bison Arepa

Avocado Salsa Verde | Bell Pepper | Escabeche Red Onion
Chorizo | Cilantro
27

Blue Crab Cake

Lemon Grass & Kaffir Lime Broth | Avocado Puree
Petite Herb Salad | Fresno
27

Elk Tataki

Ginger Sesame Marinade | Edamame Puree |
Fresno Escabeche | Crispy Potato Medley
28

Jumbo Prawns Cocktail

Yuzu Poached | House Cocktail Sauce | Wasabi Crema
Grilled Lime
37

Red Rock Seafood Chowder

Lump Crab | Corn | Anaheim Pepper | Ancho Oil | Crisp
Blue Masa Tuiles
24

ENTRÉE

Copper State Filet Mignon

Confit Marble Potatoes | Chorizo | Béarnaise
79
Side Seasonal Veggies
9

Scallops

Braised Heirloom Beans | Sweet Corn Puree
Pork Belly Lardons | Pepita Mojo
69

Butter Poached Lobster Tail Pasta

Pea Mole | Pappardelle Pasta
Fennel Salad | Citrus Crumble | Yuzu Espuma
75

Market Fish

Mexican Adobo Marinade | Paddy Pan | Carrot | Avocado
Salsa Verde | Plantain | Enchanted Black Rice
MP

Mary's Farm Chicken Breast

Chicken & Mushroom Risotto | Leek Velouté | Caramelized
Cipollini Onion | Ramps Two Ways |
Chicken Demi
58

Grilled Shrimp & Grits

Marinated Shrimp | Heirloom Grits | Peppers | Corn
Manchego | Salsa Rojo de Mariscos | Fennel
Fried Pickled Okra
55

Wild Fungi Cacio E Pepe

Bucatini Pasta | Seasonal Mushroom |
Fresh Parmesan
48

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.
Proudly using locally and sustainably grown, organic herbs.