

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

Mini Lobster Tacos

Butter Poached Lobster | Yuzu Aioli | Radish | Avocado
Mousse | Tobiko
35

Red Rock Seafood Chowder

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

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

Copper State Prime Beef Tartare

Ancho Oil | Hatch Green Chili | Stone Ground Mustard
Shallots | Fried Capers | Cured Egg Yolk | Seeded Sourdough Toast
32

ENTRÉE

Copper State Filet Mignon

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

Seared Scallops

Parsnip Silk | Pickled Apples
Sunchoke Crisp | Gluten Free Gnocchi | Preserved Lemon
Buerre Blanc
65

Yucatan-Marinated Rack of Lamb

Brown Butter Potato Puree | Syrah Jus | Charred Brussel
Sprouts | Herb Chimichurri
63

Market Fish

Mole Verde | Turnips | Chayote
Pickled Shallot Rings
MP

Mary's Farm Chicken Breast

Chicken & Mushroom Risotto | Leek Velouté | Caramelized
Cipollini Onion | Ramp | Chicken Demi
58

Grilled Shrimp & Grits

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

Butternut Squash & Aji Amarillo Risotto

Roasted Butternut Squash | Delicata Squash
Padi Pan Squash | Sage | Beurre Noisette Crumble
52