

# **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

## **Braised Bison Arepa**

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

## **Cheese & Charcuterie Board**

Artisan Cheese | Cured Meats | Grapes | Berry Compote |  
Honey Dijon Mustard  
Tangerine Chili Olives | Toasted Pepitas  
38

## **Copper State Prime Beef Tartare**

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

## **Red Rock Seafood Chowder**

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

# **ENTRÉE**

## **Copper State Filet Mignon**

Black Garlic Demi | Charred Leek & Miso Fondant  
Porcinin Espuma | Confit Marble Potatoes  
79  
Side Seasonal Veggies  
9

## **Market Fish**

Soy Glaze | Confit Potatoes | Marinated Mushrooms  
Coconut Red Curry Shellfish Sauce  
MP

## **Mary's Farm Chicken Breast**

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

## **Butternut Squash & Aji Amarillo Risotto**

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