

## STARTERS

### Ambiente Salad

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

### Cheese & Charcuterie Board

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

### Hamachi Crudo

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

### Copper State Prime Beef Tartare

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

### Braised Bison Arepa

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

### 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  
Porcini 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