

# STARTERS

## Ambiente Salad

Mezcal Marinade Citrus | Cactus Gel | Charred Pickled Asparagus | Whipped Cotija & Ricotta | 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 Tuiles  
24

## Braised Bison Arepa

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

## Coconut Lemongrass Crab Cakes

Papaya & Thai Basil Salad | Chili Lime Nuoc Cham Nori Crisp | Toasted Coconut & Macadamia  
36

## Copper State Prime Beef Tartare

Ancho Oil | Hatch Green Chili | Stone Ground Mustard Shallots | Fried Capers | Bourbon Sabayon | Seeded Sourdough Toast  
32

# ENTRÉE

## Seared Scallops

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

## Market Fish

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

## Grilled Shrimp & Grits

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

## Copper State Filet Mignon

Black Garlic Demi | Charred Leek & Miso Fondant Porcinin  
Espuma | Confit Marble Potatoes  
79

## Yucatan-Marinated Rack of Lamb

Brown Butter Potato Puree | Syrah Jus | Charred Brussel Sprouts | Herb Chimichurri  
69

## Mary's Farm Chicken Breast

Chicken & 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

## Beeler's Pork Chop

Braised Collard Greens | Sunchoke Puree  
Granny Smith Apple Mojo  
69

