

# Latilla

Contemporary American Cuisine, inspired by flavors of the Southwest.

## starters

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**Sonoran Market Bisque** **\$8**

Chorizo Sausage, Pearl Onions, Celery, Heirloom Carrots, Pee Wee Potatoes, Rock Shrimp

**Southwest Corn Chowder** **\$7**

Yellow Corn, Crispy Pork Belly, Potato and Jalapeno Relish, Cotija Cheese, Avocado



**Latilla House Salad** **\$8**

Calories 339 Kabocha Squash, Razz Cherries, Spiced Hazelnuts, Baby Greens, Red Wine Vinaigrette

**Romaine Salad** **\$7**

Serrano Ham, Corn Bread Croutons, Candied Cashews, Piquillo Pepper, Lemon Garlic Dressing

**Heirloom Tomato Salad** **\$10**

Queen Creek Olive Oil, Barrel Aged Balsamic Vinegar, Bermuda Onions, Burrata Cheese, Basil Pesto



**Free Range Buffalo Carpaccio\*** **\$12**

Calories 314 Capers, Pickled Onions, Roasted Garlic, Yellow Corn, Queen Creek Lemon Infused Oil

**Pink Peppercorn & Cumin Seared Tuna** **\$14**

Blue Fin Tuna, Roasted Baby Fennel Marmalade

**Blue Corn Meal Dusted Crab Cakes** **\$15**

Roasted Garlic Citrus Aioli, Spicy Pickled Peppers, Sautéed Leek, Popcorn Shrimp

**Hickory Grilled Quail\*** **\$14**

Chipotle and Agave Rub, Pumpkin Soufflé, Corn and Cilantro Relish, Huckleberry Jus

## prix fixe menu

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### 1st Course

**Autumn Salad**

Goat Cheese, Peas, Avocado Corn, Pomegranate Tendrils, Citrus Vinaigrette

### 2nd Course

**Venison Meatloaf**

Mashed Potatoes, Crispy Onions, Green Beans, Chipotle Agave Barbeque Sauce

### Dessert

**Chocolate Lava Cake**

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**Prix Fixe** **\$39**

**with 2 Wine Pairings** **\$55**

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The Golden Door Logo on the menus indicates which items are Golden Door Cuisine

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## favorites\*

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**Carefree Surf n' Turf** **\$32**  
Veal Medallions, Creamy Parsnip, Jumbo Lumb Crab, Bearnaise and Cabernet Sauce



**Pistachio Crusted Swordfish** **\$33**  
Cauliflower Chorizo Cous Cous, Cranberry Chipotle Emulsion

**Kurabuta Pork Loin n' Beans** **\$30**  
Pinto Bean Puree, Golden Raisin Compote, Apple Brandy Reduction



**Arctic Char** **\$27**  
Lemon Rosemary Reduction, Tomato Capers Relish, Roasted Zucchini, Asparagus

**Ahi Tuna** **\$34**  
Edamame Beans, Soy Buerre Blanc, Spicy Mango Relish

**Colossal Sea Scallops** **\$28**  
Piquillo Pepper Jus, Meyer Lemon, Olive, & Sundried Tomato Relish

**Fresh Water White Gulf Prawns** **\$27**  
Bacon & Slipper Lobster Ragu - Goat Cheese Farro Grain

**Halibut** **\$28**  
Heirloom Tomato, Roasted Mushrooms and Spinach, Citrus Emulsion

**Vegetarian Special inspired by the Organic Garden** **\$22**  
Ask your server for Today's selection

**The Boulders Burger** **\$15**  
Gruyere Cheese Stuffed, Haystack Onions, Chipotle Aioli, Foraged Mushrooms, Fries

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## meats\*

*Includes one selection of sauce,  
Side and vegetable*

Flat Iron Steak		\$25
Buffalo New York Strip		\$37
Rocky Mountain Elk Loin		\$34
Colorado Lamb Chop		\$39
Filet of Beef	5oz	\$31
	7oz	\$39
Half Roasted Chicken		\$23

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## sides **\$6**

Mushroom Risotto  
Gratin Potatoes  
Latilla Mashed Potatoes  
Signature Fries

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## sauces **\$4**

Red Wine Demi-Glace  
Huckleberry Jus  
Pasilla Pepper Jus  
Mushroom Sauce  
Rosemary Balsamic Butter

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## vegetables **\$5**

Green Beans and Crispy Bacon  
Spinach and Gruyere  
Grilled Asparagus, Lemon, Garlic Chips  
Creamed Corn and Peas  
Steamed Broccolini, Carrot and Peas