



PALO VERDE

Dinner Menu

Shareables

Black Mussels 24

chorizo | local beer butter | picked herbs | fresh chile

Za'atar Spiced Pork Belly 26

smoked honey | espelette | crow's dairy quark

Cornmeal Crusted Baby Squash 19

organic ground corn | heirloom baby squash | crow's dairy goat cream
picked herbs | fresh chile

Prosciutto and Black Fig Bruschetta 21

rustic crostini | roasted garlic mascarpone | black mission fig | petite herbs | saba

Begin

Steadfast Farms Baby Lettuce 18

shaved vegetables | crow's dairy goat feta | olive vinaigrette

Sonoran Wheat Berry Salad 19

baby kale | red grapes | manchego | marcona | wheat berry
desert blossom honey balsamic

Roasted Winter Squash Bisque 19

confit duck | toasted pepita | creme fraiche | cabernet pears

Local Heirloom Tomato 19

hand pulled mozzarella | pumpkin seed pesto | rustic crouton | baby basil
pickled shallot



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Mains

Baked Pasilla Pepper 38

quinoa | manchego | golden raisin | red pepper vinaigrette

Squid Ink Linguini 44

wild red crab | calabrian chili | verjus butter | fresh picked herbs

Mesquite Spiced Grilled Beef Filet 62

green garlic puree | petite heirloom potato | russet espuma | wild mushroom
cipollini onion | charred baby pepper | truffled beef jus

Braised Short Rib 48

barbecue carrot | sonoran wheat berries | carrot butter | frond pesto | marcona almond

Steelhead Trout 47

spiced corn silk | blistered baby tomato | grilled corn succotash | guajillo chile glaze
petite green coriander

Seared Striped Bass 49

herbed fregola | pea butter | smoked pancetta | heirloom radish | upland cress

Local Ranch Chicken 44

smoked fingerling | braised leg | salsa verde | charred lemon