

Appetizers

Sonoran Grilled Octopus

Roasted red pepper romesco, cilantro chimichurri, fresno chile, lemon oil, upland cress, petite herbs

Crisp Smoked Pork Belly

Crows dairy quark, calabrese puree, organic local honey, micro herbs

Roasted Organic Winter Vegetable Tart

Arrabiatta sauce, puff pastry, triple cream brie, baby herbs, lemon oil, banuyls vinegar

Prosciutto & Fig Bruschetta

Garlic mascarpone, black fig, prosciutto, saba, baby herbs

Fork Baby Gem Caesar

Organic Garden Salads

Fresh baby gem leaf, roasted tomato, spiced crouton, hand shaved parmesan, roasted garlic caesar

Steadfast Farms Baby Heirloom Lettuce

Organic farm vegetables, crows dairy goat feta, kalamata olive vinaigrette, toasted crumb

Baby Kale

Organic kale, toasted quinoa, pickled raisins, marcona almonds, dried blueberry, bourbon white balsamic dressing

Heirloom Tomato Burrata Caprese

Marinated tomatoes, salted burrata, banuyls vinegar, lemon oil, basil pesto, grained crostini





Grass Fed Angus Beef Tenderloin*

Crème fraiche & chive mashed potato, jumbo asparagus, bourbon balsamic glaze, crisp pancetta, lemon, herbed crumb, sunny side egg, chimichurri, beef demi

Smoked Pepper Braised Short Rib

Organic carrot puree, bbq heirloom carrots, crows dairy quark, cilantro chimichurri, toasted almonds, black garlic beef jus

Herb Roasted Local Half Chicken*

Garlic roasted baby potato, seared baby onion, petite tomato, salsa verde, grilled lemon

Wild Caught King Salmon*

Creamed parsnip, braised baby fennel, petite heirloom potato, seared mini onion, herb pollen, local lemon butter

Black Striped Bass*

Toasted corn silk, grilled corn maque choux, blistered baby tomato, micro herbs, arizona citrus buerre blanc

Red Crab Linguini*

Squid ink linguini, seared onion, baby tomato, calabrese chile, fresh herbs, buerre

Toasted Quinoa Stuffed Poblano Chile

Pickled raisin, baby greens, pickled shallots, sonoran arabiatta, parmesan