



**PALO VERDE**  
DINNER

*Appetizers*

**Reposado Steamed Prince Edward Island Mussels 23**

fresh pei mussels, chorizo rojo, caramelized onion, toasted young garlic, fresh fresno chili,  
baby radish, garden cilantro, red chili garlic toast

**Chili Brushed Salmon Crudo\* 25**

guajillo chili brushed salmon, cilantro herb puree, arizona grown citrus,  
mild chili flake, smoked salt, rice mosago, aceite lemon

**Oaxaca Chili Braised Beef Cheeks 27**

slow braised beef cheeks, fire roasted corn silk, avocado habanero emulsion,  
queso cotija, pickled red onion, oaxaca beef jus

**Goat Cheese Stuffed Squash Blossoms 24**

fired cow's dairy goat cheese stuffed squash blossom, shaved petite radish,  
local chili, farm sprouted herbs, citrus serrano aioli

*Salads & Soups*

**Coriander Roasted Butternut Squash Bisque 14**

oven roasted butternut squash, toasted coriander, cumin scented creme fraiche,  
chili spiced pepitas, fresh petit herbs

**Sonoran Desert Caesar 17**

fresh baby romaine, olive oil cured tomato, mesquite spiced crouton,  
hand shaved queso manchego, roasted garlic cilantro dressing

**Palo Verde Farm Salad 17**

local baby farm greens, char grilled chayote squash, pomegranate arils, aged blue cheese, bourbon balsamic

\*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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*Entrees*

**Butter Finished Certified Angus Beef Tenderloin\* 62**

desert spiced herb baby potato, grilled bunching onions, oil cured roma tomato,  
grilled cauliflower, guajillo rojo beef jus

**Garlic Herb Prime New York Strip Loin 64**

aji amarillo puree, roasted poblano grits, hibiscus pickled garden onion, oven roasted tomato,  
haricot verts, oaxaca chili glaze

**Sweet Guajillo Chilean Seabass 50**

braised baby fennel, petit heirloom potato, toasted haricot verts, local lemon butter

**Toasted Scottish Steelhead Trout 48**

toasted green coriander rice, charred corn puree, grilled baby sweet pepper, petit zucchini, chili mango chutney,  
braised tomato burre blanc

**Iron Roasted Half Chicken 42**

herbed brined half chicken, mesquite spiced petit potato oil roasted tomato, toasted miniature onion,  
cilantro chimichurri verde, young garlic chicken jus

**Stuffed Poblano Pepper 40**

toasted quinoa, golden raisin, young greens, shaved manchego, pickled onion,  
roasted pepper vinaigrette, cilantro chimichurri

**Ancho Spiced Lamb Loin\* 52**

tart cherry chipotle jam, roasted heirloom potato, sweet and sour beets,  
oven roasted tomato, crisp radish, petit cilantro, sonoran lamb jus

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