

Appetizers

Seared Diver Scallops

creamy pea puree, polenta cake, Serrano ham powder, lemon thyme and tarragon butter \$18.00



Duck Confit Tamale and Wild Mushrooms

Duck confit shredded and steamed in masa with dried cherries and raisins, served with sautéed wild mushrooms, pistachio puree and achiote vinaigrette \$14.00



Mango, Apple, and Roquefort Relleno*

with apple, pecan salad and fig stuffed with whole roasted almonds and Roquefort wrapped in Spanish Jamon Serrano \$15.00

Foie Gras Arancini

foie gras ganache encased in risotto and crisp-fried in panko with ginger-apricot chutney and prickly pear/champagne gastrique and green chili syrup \$17.00

Ahi Ceviche in Coconut Lime Broth

with candied jalapenos, pineapple, toasted macadamia nuts, mint, basil and garlic chips \$16.00

Soups



Garden Tomato Soup

with tiny, peeled heirloom tomatoes, burrata, basil pesto, garlic croutons and Fra' Mani salumi Toscano \$16.00

Chilled Corn and Lemongrass Soup with Dungeness Crab

fennel panna cotta, minted jalapeno syrup, and red pepper coulis \$16.00

Main Courses

Sesame Fennel Crusted Ahi

with ponzu sauce, rice gnocchi, sautéed mushrooms, pickled lotus root \$36.00



Roasted Boneless Trout

stuffed with amaranth tabouleh, wrapped in grape leaves and served with hummus, and vegetables from the summer garden \$20.10

Grilled Dry Aged Angus Rib-Eye

chipotle and bacon creamed corn, roasted fingerling potatoes, port wine braised cippolini onions and Gardener's late summer heirloom tomatoes \$42.00

Surf 'n' Turf Janos Style VII

Grilled beef tenderloin with diver sea scallops, sautéed local chard and spinach, potato curls, sherry demi-glace and brioche toast slathered with foie gras butter and drizzled with truffle oil \$50.00



Citrus Brined Roast Chicken

with vegetable orzo, miniature heirloom tomatoes, and citrus sweet 'n' sour glaze \$20.10

Green Tea Smoked Duck Breast

brushed with anise scented honey, roasted and served on lo-mein with Chinese bbq sausage, Asian greens, orange zest and shiitake mushrooms served with steamed buns and tempura fried scallion \$30.00



Roasted Rosemary Pork Tenderloin

marinated in garlic, olive oil and rosemary slowly roasted and thinly shaved, tossed with peaches and pearl onions and served on creamy mascarpone polenta \$20.10

Gifts from The Garden

a changing array of vegetables supplied by our growers in Southern Arizona and others who inspire our culinary team to prepare dishes bringing out the best flavors of the season \$28.00

*Recipe Available in our **Great Chile Relleno Cookbook**. Ask your server for a copy.