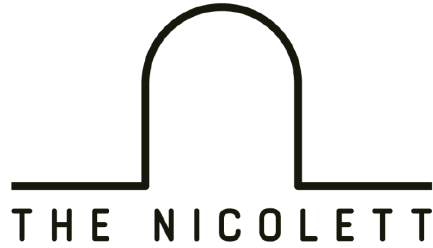


Please note that our menu changes frequently. This is meant to serve as a sample of the offerings you'll see when you dine with us.



## BREAD SERVICE

Fry Bread with honey butter  
Black Pepper Popovers with blue cheese butter  
10 each

## TO BEGIN

Desert Salad ~ 12  
kale, daikon, smoked sesame seeds, piñon, white soy

West Texas Crudites ~ 14  
lightly cooked, pickled garden vegetables, pressed tomato, wild rice

King Crab ~ 22  
sunchoke, langoustine butter, bergamot

Elk Tartare ~ 24  
juniper, peanut, chive

## GRAINS

Pozole ~ 12  
Rancho Gordo hominy, green chile, roast peppers, master chicken stock

Heirloom Beans ~ 15  
red chile, green garlic, cinnamon

Agnolotti with Cauliflower and Sherry ~ 18  
Mimolette cream, quinoa, epazote  
*\*limited quantities*

## MAINS

Piñon-smoked Quail ~ 40  
local maitake, apricot, buckwheat  
*\*limited quantities*

Beef Cheek "Brisket" ~ 35  
Japanese pickles, black truffle, aligot potatoes

Culotte of Beef ~ 40  
salsify, charred greens

Loup de Mer ~ 42  
leek, urfa chili, pumpkin seed

Thai Red Snapper ~ 42  
local garlic scapes, potato glass, hoja santa