



BAR & GRILL AT RANCHO MAÑANA



Reservations: 480-488-0698 TontoBarAndGrill.com

Enjoy our four-course plated brunch, freshly baked, house-made bread & Complimentary Champagne. Seating every 15 minutes from 10:30 a.m. to 2 p.m. \$65 per guest, \$20 for children 10 and under (children's menu). Tax & gratuity not included.

Salad and Fruit Course:

- Upland watercress, gastrique onions, Camembert, sun-dried apricot, candied pecans, blueberry shallot vinaigrette
- Tongues of fire beans, roasted AZ peppers, lovage, charred scallions, gerkins, watermelon radish, citrus herb vinaigrette
- Tri-color orzo pasta, preserved lemon, roasted asparagus, chickpeas, feta cheese, toasted pine nuts, chipotle vinaigrette
- Seasonal AZ fruit with wild nasturtium and roasted peach yogurt

Seafood Platter:

Pinot grigio poached jumbo shrimp, Alaskan king crab leg, and smoked Sockeye salmon with AZ citrus and three-peppercorn cocktail sauce

Entrees:

Mesquite wood-grilled Colorado lamb chops, red yamnet yam hash, spring onions, caramelized fennel, charred corn, mint, and pomegranate molasses bordelaise ☀

- or -
House-made quiche with broccolini, Gouda, shallots, spinach, and trumpet mushrooms. Served with baby gem lettuce with blueberries, Maytag Blue Cheese, roasted pepitas, and rhubarb thyme vinaigrette

- or -
Pan-seared Alaskan halibut with shallot confit risotto, caramelized peaches, roasted baby beets, pichuberry beurre blanc, SIFarms basil oil ☀

- or -
Wood-fired beef tenderloin Oscar, crispy heirloom fingerling potatoes with pancetta, charred asparagus, jumbo lump crab, AZ smoked tomato hollandaise ☀

Trio of Desserts:

- Mini stacked carrot cake, maple cream cheese frosting, candied carrot, white chocolate garnish
- Coconut cream tartlet with glazed pineapple, macadamia nut brittle
- Nutter butter chocolate bar, layers of ganache, peanut butter filling, sea salt caramel sauce

Items with a "☀" may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.