



CULINARY CALENDAR



TONTONTO

BAR & GRILL AT RANCHO MAÑANA



Monday 8/6/18

Lunch:

California chicken club, cole slaw, avocado, ciabatta bread, Havarti cheese, chipotle aioli, and choice of side

Dinner:

Pan-seared king salmon, southwestern orzo, sautéed mustard greens, green tomato tomatillo melange, cilantro lime vinaigrette

Tuesday 8/7/18

Lunch:

Braised pork shoulder, mulato chili crema, fresh AZ limes, pickled peaches, mustard green cabbage slaw, served with corn chips and housemade salsa

Dinner:

Tri-tip beef puttanesca, parpadalle pasta, snipped chives, basil, country olives, pepperoncinis, shallots, roasted tomatoes, and asiago cheese

Wednesday 8/8/18

Lunch:

Watercress and heirloom tomato salad bruschetta, white balsamic vinaigrette, chiffonade basil, focaccia croûtons, heirloom tomatoes, burrata cheese, and a balsamic drizzle

Dinner:

Pan-seared corvina, golden heirloom cherry tomatoes, summer tomato broth, sherry reduction, lemon pulp risotto, grilled asparagus, and crispy Yukon garnish

Thursday 8/9/18

Lunch:

Chicken bacon ranch wrap, spinach tortilla, shaved Parmesan cheese, avocado, cherry tomatoes, black pepper bacon, aged white cheddar, and crisp romaine lettuce

Dinner:

Chile Relleno en nogada, walnut cream sauce, roasted poblano chili stuffed with roasted chicken, onion, roasted red potatoes, scallions, tart cherries, toasted wild rice

Friday 8/10/18

Lunch:

Fish & Chips: Beer battered walleye, house slaw, rémoulade sauce and grilled lemon

Dinner:

Pan seared Baquatta, ceviche style cucumbers, Myer lemon vinaigrette, warm cous cous salad, scallions, and roasted heirloom cherry tomatoes

Saturday 8/11/18

Lunch:

Tradittional taco salad, seasoned ground beef, heirloom tomatoes, black beans, scallions, pepper jack cheese, chipotle ranch dressing, roasted corn, guacamole, romaine lettuce, and house made flour chips

Dinner:

Mesquite grilled hanger steak, chimichurri, confit shallots, fire-roasted red pepper granata, pommes Anna

Sunday 8/12/18

Lunch:

Featuring our Sunday brunch menu from 10 a.m. – 2 p.m. as well as our regular menu

Dinner:

Wood grilled tenderloin, roasted red pepper mash, roasted broccolini, Tabasco demi glaze, and chili threads

