



\$44. Prix fixe; per guest  
taxes & gratuity not included

V / GF = Vegan or Gluten Free  
Options, please advise server

Choice of one Appetizer:

**Cup of Golden Corn Chowder**

Applewood bacon, pulled chicken,  
fresh thyme & Yukon gold potatoes

- or -

**Tortilla-Crusted Crab Cake GF**

Fresh jicama & roasted chile slaw,  
smoked ancho chile aioli

- or -

**Compressed Arugula Salad V / GF**

Manchego, candied Arizona pecans, sun-dried  
cherries, tart green apple & pistachio vinaigrette

Choice of one Entrée:

**Onion-Crusted Walleye**

Snipped chive rémoulade sauce, Yukon potato  
roesti cake, heirloom carrots, blistered cherry  
tomatoes and fried capers

- or -

**Ancho Chile-Rubbed 6 oz. Filet ♦**

Adobo demi-glace, mashed potato with Parmesan  
butter-crumbs, braised forest mushrooms, and  
grilled asparagus

- or -

**Native Harvest Bowl V / GF**

Quinoa, heirloom carrots, blistered tomatoes,  
roasted romanesco, chayote squash, yellow tomatoes,  
kale and roasted poblano, papaya, and cucumber relish

Choice of one Dessert:

**Chocolate Fudge Brownie Cake V / GF**

Chocolate chunk brownie, caramel sauce,  
butter pecan ice cream, candied pecans,  
chocolate twist

- or -

**Lemon Lime Prickly Pear Meringue Tart**

Almond graham crust, lemon lime curd filling,  
prickly pear Italian meringue, lime coulis,  
lemon curd, almond florentine twist, fondant  
bumble bee

- or -

**Assorted House-Made Sorbets**

- Sea salt caramel
- Tahitian vanilla bean
- Double dark chocolate
- Southern butter pecan
- Housemade prickly pear
- Seasonal fresh sorbets



P206 surcharge of 3.5% added to all f&b charges

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.