



\$44. Prix fixe; per guest
tax & 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 -

Coffee & Port Braised Boneless Short Rib
Brown butter whipped white yams,
heirloom carrots with shallots,
parsley and a Port wine jus lie

- 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