

## Appetizers

### *Butternut Squash & Sweet Potato Raviolis*

Roasted Crimini Mushrooms & Sherry Crème

*\$9*

### *Braised Kobe Beef Short Rib*

Fresh Sweet Corn Polenta, Chanterelle Mushrooms

Endamame & Blue Berry Balsamic Reduction

*\$16*

### *Saba Marinated Baby Heirloom Tomatoes*

With Mozzarella Di Bufala, Brown Figs

Micro Basil Salad

*\$12*

### *Pan Seared Diver Scallops \**

With Roasted Sweet Corn & Red Quinoa Gateau

Caramelized Butternut Squash Reduction

*\$16*

### *Penn Cove Mussels*

Braised with Fennel Scented Sweet Italian Sausage, Gorgonzola Crème

Fresh Herb Crostini

*\$13*

### *Lobster Bisque*

With Heirloom Cauliflower & Lobster Timbale

*\$10*

## Salads

### *Heirloom Tomato "Carpaccio"*

Italian Olives, Artichokes, Ricotta Salata

Roasted Pepper Sherry Dressing

*\$12*

### *Pomegranate & Port Poached Forelli Pear*

Butter Lettuce, Truffle Pecorino, Shallots

D'Anjou Pear Dressing

*\$12*

### *Strawberries & Baby Wild Arugula*

Marcona Almonds, Mad River Goat Cheese, Shaved Organic Beets

Roasted Strawberry Tarragon Vinaigrette

*\$11*

### *"DPCV" Caesar*

Baby Red Romaine, Grilled Olive Crouton, Buratta,

Roasted Campari Tomatoes, White Anchovy Caesar Dressing

*\$13*

## Main Courses

### ***Pumpkin Maple Smoked Palo Verde Pork Tenderloin\* \$26***

With Root Vegetable Parmesan Risotto Baby Forelle Pear & Marsala Coulis

### ***Cold Water Diver Scallops\* \$32***

Charred Rainbow Cauliflower, Roasted Sun Chokes, Fermented Black Garlic, Golden Raisin Olive Oil Emulsion

### ***Prime Cedar River Rib Eye Steak\* \$36***

With Sweet Potato, Pumpkin & Buffalo Mozzarella Gratin, Sautéed Hedgehog Mushrooms,  
Caramelized Honey Crisp Apples & Pink Peppercorn infused Demi

### ***Marsala Braised Veal Cheeks \$29***

Parmesan Arugula Fregola Pasta with Chanterelle Mushrooms & Caramelized Onions

### ***Wild California Halibut\* \$35***

Laughing Bird Shrimp & Beech Mushroom Ragout with Asparagus and Peppadew Peppers  
Peruvian Purple Potatoes, Lemon Fennel Reduction

### ***Prime Cedar River Filet Mignon\* \$38***

Fingerling Potato, Crisp Pancetta & Crimini Mushroom Sauté  
Braised Leeks, Cabrales Butter, Cabernet Fig Reduction

### ***Poached Maine Lobster & Pancetta Wrapped Prawns\* \$39***

Crispy Seared Herb Parmesan Risotto Torte, Smokey Lobster White Corn Reduction, Braised Wild Fennel

### ***Anderson Farms Lamb loin\* \$36***

Queen Creek Olive Tapenade, Pancetta Scented Gold & Black Lentils,  
Huckleberry Balsamic Reduction & Seared Cipollini Onion

### ***Free Range Chicken Trio \$24***

Pan Roasted Breast ~ Braised Thigh ~ Fried Drumette

## Sides \$9

***Sautéed Laughing Bird Shrimp*** Lemon Emulsion

***Root Vegetable Parmesan Risotto***

***Sweet Potato Gnocchi*** Sage Brown Butter, Aged Parmesan Cheese

***Braised Baby Artichokes***

***Sautéed Wild Mushroom***

***Seasonal Fresh Vegetables***

## *Chef's Feature Tasting Menu*

### *Braised Kobe Beef Short Rib*

Fresh Sweet Corn Polenta, Chanterelle Mushrooms,  
Endamame & Blue Berry Balsamic Reduction

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### *Strawberries & Baby Wild Arugula Salad*

Marcona Almonds, Mad River Goat Cheese, Shaved Organic Beets  
Roasted Strawberry Vinaigrette

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### *Wild California Halibut \**

Laughing Bird Shrimp, Brown Beech Mushrooms, Asparagus,  
Peppadew Peppers, Peruvian Purple Potatoes  
Lemon Fennel Reduction

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*Pumpkin Maple Smoked Palo Verde Pork Tenderloin\** With Root Vegetable Parmesan Risotto  
Baby Forelle Pear & Marsala Coulis

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### *Dessert of choice*

*\$69*

*With Wine Pairings, Add \$40*

*Tasting Menus are suggested as table orders, prices are per person. Thank you.*

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### *Four Diamond Award*

20 consecutive years

### *Top Ten Mountaintop Restaurants in America*

Sunset Magazine

### *Best Atmosphere Award*

Phoenix Magazine Reader Survey

### *Most Romantic Restaurant*

New Times "Best of Phoenix"

**Executive Chef: Anthony DeMuro**

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An automatic gratuity of 20% will be added to parties of 6 or more. We ask that all cellular phones and pagers be muted in the dining room.  
All menu items are cooked to order. \*Anything served raw or rare, including: meats, poultry, seafood, shellfish or eggs,  
may increase your risk of food borne illness.

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