



THE BIRTH

Pee-Posh Garden

Candied Pecan Soil, Confit of Baby Potatoes,
Pickled Chioggia Beets, Sunchoke Purée,
Fermented White Asparagus

2018 Weingut Emmerich Knoll, Grüner Veltliner, Wachau, Austria

Chilled Cactus & Melon Soup

Meyer Lemon Semifreddo, Compressed Arizona Melon,
Guajillo Oil, Citrus Lace
2020 Stolpman "Combe", Trousseau, Ballard Canyon, California

Escargot

Wild Mushrooms & Caramel Goat Cheese,
Native "Toast" with Truffle Crema,
Meyer Lemon & Black Garlic Butter

(Supplement 18)

2013 Luigi Voghera "Basarin", Barbaresco, Italy

THE BEGINNING

Berkshire Pork Cheek & Crisp Belly

Charred Stonefruit & Tomatillo Escabeche,
Mulato Chile Chemeith, Anasazi Bean Purée,
Crow's Dairy "Gotija"

2018 Sand Reckoner, Grenache Rosé

*** "KAI Lobster Roll"**

Vanilla Butter Poached Tail, Ramona Farms Pinole Cornbread,
60 Day Corn Bisque

(Supplement 20)

2018 Cakebread Cellars, Chardonnay, Napa Valley, California

***Foie Gras & Onions**

Seared Foie Gras,
l'ittoi & Osha Jus, Pickled Red Onion Petals,
Buckwheat Crisp

(Supplement 28)

Rare Wine Co. "Savannah Verdelho", Madeira, Portugal

THE JOURNEY

***Grilled Tenderloin of Tribal Buffalo**

Smoked Corn Puree, Scarlet Runner Bean Chili,
Cholla Buds, Saguaro Blossom Syrup
2018 Rune "Wild Syrah", Willcox, Arizona

*** Kachk**

Seared Black Cod, Fermented Ojibwe Wild Rice Vinaigrette,
Fennel Puree, Spruce Tips, Pickled Lions Mane,
Seared Summer Squash
2018 Harper Voit "Surlie", Pinot Blanc, Willamette Valley, Oregon

THE AFTERLIFE

Global Cheese & Local Mesquite Honey Comb

Wild Rice Grissini, Strawberry & Chiltepin Compote,
Toasted Native Seed Praline
2013 Masi "Costasera", Amarone, Italy

Chocolate & Queen Creek Olives

White & Dark Chocolate Mousse Stones,
Olive Oil Basil Cake, Lemon Foam,
Dark Cocoa Soil
Warre's Otima 10 Year Tawny Port

Mesquite Chocolate Mil Feuille

Blond Chocolate Namelaka, Coconut Cream,
Pecan Sorbet, Smoky Praline,
Toca Squash
2017 Donnafugata "Ben Rye", Pantelleria, Italy

Cactus Mélange

Nopales Lime Sabayon, Saguaro Seed Macaron,
Prickly Pear-Pitaya Tovas, Cactus Sherbet
2019 Marengo, Brachetto d'Acqui, Piedmont, Italy

145 – Per Person
With Wines 265 – Per Person

Ryan Swanson, Chef de Cuisine