

STARTERS

Seasonal Soup

Chef's Daily Creation

12

Artichoke Hearts

Pepita Pesto | Black Garlic Cream | Cotija Cheese | Balsamic Pearls

22

Beelers Pork Belly

Pan Seared Polenta Cake | Sweet Corn Reduction | Chicharron Dust | Micro Green Salad

25

South African Black Mussels

Sauteed Shallots and Garlic | Chorizo | Roasted Tomato | Chilean White Wine | Poblano Focaccia

27

Forty 1 Caesar

Little Gem Lettuce | Brioche Croutons | Heirloom Tomato | Grated Parmesan

19

Asparagus Salad

Burrata | Guajillo Vinaigrette | Ancho Chili Dust | Heirloom Tomato | Herb Oil | Chili Crisp

21

Cheese & Charcuterie Board

Artisan Cheese | Cured Meats | Grapes | Berry Compote | Honey Dijon Mustard | Tangerine Chili Olives | Toasted Pepitas

36

ENTREES

Copper State Ranch Filet

Potato Puree | Seared Beech Mushrooms | Black Garlic Demi | Poblano Compound Butter

68

Yavapai Rainbow Trout

Artichoke Risotto | Carrot Mole | Guajillo Pepper Vinaigrette | Micro Green Salad

56

New Zealand Elk Chop

Sweet Potato Hash | Charred Broccolini | Blackberry Demi-Glace | Balsamic Pearls

64

South American Red Shrimp

Charred Corn Polenta | Padi Pan Ratatouille | Fried Kale | Green Olive Consume

59

Grimaud Farms Duck Breast

Seared Asparagus | Cabrales Blue Cheese Tart | Sour Cherry Gastrique | Micro Greens

61

Poblano Relleno

Beech Mushrooms | Artichoke Hearts | Sweet Potato | Roasted Pepitas | Enchanted Black Rice | Carrot Mole

45