

# AMANGIRI

## dinner menu

### beginnings

<b>black oak carrot bisque</b>	fire roasted heirloom carrot, blue ginger essence, sage
<b>desert orchard salad</b>	tender and bitter leaf, giri orchard apple, roasted almond, fennel pollen, fennel cider vinaigrette
<b>native green salad</b>	mixed field greens, pickled nopales, charred tomato, shaved onion, prickly pear miso vinaigrette
<b>tiradito</b>	sashimi of the day, charcoal burnt scallion, coloradito ponzu
<b>spicy tuna tostada</b>	line caught ahi tuna akami, red mole criollo, ancho chili mayo
<b>cast iron gambas "a la pla goong"</b>	wood oven prawns, roasted chili paste, herb salad
<b>rocky mountain elk tartare</b>	elk tenderloin, pickled cactus, free range hen yolk, juniper dust, rice crackling
<b>northern bison spring rolls</b>	slow braised utah pastured buffalo, glass noodles, shiitake mushroom, pickled red chili sauce

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## entrées

<b>three sisters curry</b>	sonoran desert grains, seasonal heirloom vegetables, kaffir scent, jasmine rice
<b>chili garlic noodles</b>	red chili garlic oil, woodfire roasted wild sedona mushrooms, onsen egg
<b>colorado river trout</b>	sea salt cured rainbow trout 'a la plancha', herb salad, tamarind salsa
<b>duck confit biryani</b>	masala rice, crispy shallots, charred tomatillo chutney

## wood burning oven

*served with chef's inspiration side dishes of the day and amangiri signature sauces*

<b>fire roasted romanesco</b>	center cut romanesco, chili lemon marmalade, almond gremolata
<b>saikyo yaki salmon</b>	sustainably farmed atlantic salmon, saikyo miso
<b>turmeric chicken</b>	gold canyon ranch organic hen, lemongrass, turmeric mole
<b>dry aged duroc pork chop</b>	21 day dry aged heritage pork, juniper berries, sea salt
<b>tandoori masala native lamb</b>	utah pastured lamb, yogurt marinade, far eastern spices
<b>ancho chili blackened cedar river beef</b>	butcher's curated cut of the day, fire roasted ancho chili ashes