

AMANGIRI

starters

chips & salsa

house salsa, guacamole,
white corn tortillas chips

burrata

heirloom tomato, agrumato olive oil
acetala malpighi balsamic, basil

charcuterie and cheese

curated charcuterie, utah creamery cheeses, grapes,
seasonal jam, toasted baguette

crudités

chef's garden vegetables,
native tepary bean hummus

fritto misto

navajo squash, calamari, cortez seabass, sweet peppers,
roasted tomato marinara, lemon aioli

shrimp ceviche

baja prawn, red calabrese marinade,
crispy tajin tortilla chips

entrées

garden salad

wild field greens, vine tomatoes,
hot house cucumber, red onion, carrot, aged sherry
dressing

roasted cauliflower caesar

romaine heart, parmigiano-reggiano
sourdough croutons, caesar dressing

seabass taco

ancho pepper, pico de gallo, guacamole,
white corn tortillas

sunshine bowl

roasted summer vegetables, arugula
hot house cucumber, farro pilaf

black bean burger

black bean patty, vegan brioche bun,
native tepary bean hummus, lettuce, vine tomato,
french fries

wagyu burger

white cheddar, salsa roja, vine tomato, lettuce,
sweet onions, french fries

capellini pasta

stracciatella, navajo squash seed pesto

black oak pizzas

white

wild mushrooms, sauce mornay, fresh mozzarella,
fine herbs and white truffle essence

buffalo mozzarella

fresh mozzarella,
san marzano sauce and torn basil

sun dried tomato

wild rocket, fig balsamic, kalamata olive,
cherry tomato, sweet potato marinara

elk andouille

calabrian pepper, mushrooms,
fresh mozzarella, san marzano sauce

sweet

vanilla crème brûlée

fresh berries

churros

chocolate sauce

red fruit financier

vanilla mousse

ice cream, gelatos and sorbet

chef's daily selection

cookies

chef's daily selection