

dinner

beginnings

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

dinner

entrées

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

wood burning oven

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

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