

for the table

guacamole and chips	house made guacamole, pico de gallo organic tortilla chips
heirloom tomato salad	cucumber ribbons, baby gem lettuce, avocado, baby corn, tortilla strips, chipotle vinaigrette
tuna tostada	guacamole, ahi tuna, chive, furikake
baja aguachile	white fish, aguachile salsa, crispy tortilla
ahi tuna ceviche	hominy corn, lettuce mix, maitake, pickled cucumber, chipotle vinaigrette
slow cooked cauliflower	paprika tomato salsa, pico de gallo, avocado, herb oil
pan seared utah trout	tomatillo reduction, fennel and orange salad
grilled skirt steak	tomato salsa, chimichurri, blistered tomatoes, olive oil

tacos

angus short rib	slow cooked short rib, pimento sofrito, pico de gallo avocado
spanish octopus	braised octopus, carrot slaw, talla aioli, blue corn tortilla
baja prawn	pan seared prawns, deviled sauce, avocado cream radish
artichoke	grilled hen of the woods, asparagus, avocado, carrot slaw

desserts

tres leches	vanilla genoise cake, arizona berries mascarpone chantilly, micro mint
coconut flan	caramel tuille, arizona berries
fruit plate	sliced seasonal fruit
ice cream and sorbet	chef's daily selection