



THE BIRTH

Posole

Green Hatch Braised Iberico Cheek
Ramona Farms Red Supai Corn
Pig's Trotter Consommé

20

Hand Picked Lettuces

Leaves of Fall & Oak,
Macerated Crow's Dairy Feta, Wolfberry Vinegar,
Native Seed Brittle

18

Escargot, Wild Mushrooms & Caramel Goat Cheese

Native "Toast" with Truffle Crema,
Meyer Lemon & Black Garlic Butter, Pork Belly

24

Pee-Posh Garden

Seeded Soil, Preserved Baby Potatoes,
Ramona Farms Black Tepary Bean,
Sonoran Chile Froth, Nopales

20

THE BEGINNING

Composition of Lobster

Ramona Farms Corn Pinole Soufflé, Brown Butter Crumble,
60-day Corn & Cherokee Tomato Bisque

29

***Great Plains Bison**

Pemmican in McClendon's Farm Date Leather,
Tartare & Cured Yolk, Marrow Custard, Sumac Piloncillo

28

***Foie Gras & Onions**

Seared Hudson Valley Foie Gras, l'ittoi & Osha Tisane,
Arugula Blooms, Sweet Roots

32

Ryan Swanson, Chef de Cuisine
Jack Hupp, Sous Chef

THE JOURNEY

***Koji & Sweetgrass Aged SRF Wagyu**

Native Seed Search Bean Ragout, Chimichurri of Pickled I'toi,
Mulato Chile, Wagyu Candle

62

Kachk

Offerings of the Ocean, Huitlacoche Pappardelle,
Uni Beurre Blanc

46

***Fly South**

Cocoa & Mesquite Cured Duck Breast, Burnt Orange & Graythorn Glazed Duck Wing,
Blue Corn Tamale, Dried Stone Fruit Mole, Sweet Potato

47

Recado Rojo Compressed Lamb

Aji Amarillo & Annato Seed Chemeith, Crow's Dairy "Gotija",
Ramona Farms Garbanzo Beans,
Pickled Pineapple Tomatillo

52

***Venison Season**

Blue Foot & Truffle Mushroom Bread Pudding, Cranberry Sumac Game Jus,
Mangalitsa Lardon, Garlic Root Hay

60

***Grilled Tenderloin of Tribal Buffalo**

Smoked Corn Puree, Cholla Buds, Chorizo and Scarlet Runner Bean Chile,
Saguaro Blossom Syrup

58

Steelhead Trout & Sturgeon Roe

Warm Tomato Gazpacho Water, Arizona Juniper, Nasturtium Petals,
Charred Leeks

45

TASTING MENU

The Journey Tasting Menu must be ordered before 8:00p.m. and ordered by the entire table.

SHORT STORY

Amuse
Posole
Kachk
Intermezzo
Grilled Tenderloin of Tribal Buffalo
Global Artisan Cheese
Dessert

145- Per Person

with wine 250- Per Person

JOURNEY

Amuse
Hand Picked Lettuces
Posole
Pee-Posh Garden
Foie Gras
Elixir
Steelhead Trout & Sturgeon Roe
Festival of Seasons
Escargot
Intermezzo
Grilled Tenderloin of Tribal Buffalo
Global Artisan Cheese
Dessert

245- Per Person

with wine 375 -Per Person

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Sheraton Grand at Wild Horse Pass • 5594 W. Wild Horse Pass Blvd. Phoenix, AZ 85226 • (602) 225-0100 • www.wildhorsepassresort.com