



## 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 l'itoi,  
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.

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