

MENUA

First Course:

Knife & Fork Caesar

Crisp Romaine, Shaved Parmesan, Cracked Pepper,
Torn Bread Crouton, House-Made Dressing

Entrée (Choice of):

Pork Osso Bucco

Wilcox Apple, Hayden Mill Grits, Rutabaga, Pickled Celery

~or~

Wood Roasted Salmon

Farro Risotto, Herb Pesto, Shaved Fennel, Winter Squash

~or~

Chicken and Dumplings

Buttered Root Vegetables, Rotisserie Chicken, Pima Wheat Dumplings, Herb Cream

Dessert:

Butterscotch Pudding

Butterscotch Custard, Dulce de Leche, Gluten-Free Butterscotch Cookies

\$65.00 per Person

(excluding alcohol, taxes and gratuity)

*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

Ko'Sin

RESTAURANT

MENUB

First Course (Choice of):

Native Farmer

Wild Spinach Pickled Vegetables, Pecans, Heirloom Carrot, Chipotle-Lime Vinaigrette

~or~

Knife & Fork Caesar

Crisp Romaine, Shaved Parmesan, Cracked Pepper,
Tom Bread Crouton, House-Made Dressing

Entrée (Choice of):

Grilled Filet

Brussel Sprout, Aligot Potato, Roasted Roots, K-1 Steak Sauce

~or~

Wood Roasted Salmon

Farro Risotto, Herb Pesto, Shaved Fennel, Winter Squash

~or~

Chicken and Dumplings

Buttered Root Vegetables, Rotisserie Chicken, Pima Wheat Dumplings, Herb Cream

Dessert (Choice of):

Butterscotch Pudding

Butterscotch Custard, Dulce de Leche, Gluten-Free Butterscotch Cookies

~or~

Chocolate Cremeaux

Rich Dark Chocolate Custard, Coffee Whipped Cream, Mesquite Crumble

\$75.00 per Person

(excluding alcohol, taxes and gratuity)

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Ko'Sin

RESTAURANT

MENU C

Amuse-Bouche

Chef's Choice

First Course (Choice of):

Knife & Fork Caesar

Crisp Romaine, Shaved Parmesan, Cracked Pepper, Torn Bread Crouton, House-Made Dressing

~or~

Desert Bistro Wedge

Radish, Sun Dried Tomato, Blue Cheese, Honey Cured Bacon, Buttermilk Dressing

~or~

Local Bean Hummus

Heirloom Vegetables, Crispy Chickpeas, Queen Creek Olive Oil

Entrée (Choice of):

Grilled Filet

Brussel Sprout, Aligot Potato, Roasted Roots, K-1 Steak Sauce

~or~

Pork Osso Bucco

Wilcox Apple, Hayden Mill Grits, Rutabaga, Pickled Celery

~or~

Chicken and Dumplings

Buttered Root Vegetables, Rotisserie Chicken, Pima Wheat Dumplings, Herb Cream

~or~

Yellow Tail Bass

Roasted Cauliflower, Wild Laurel Rice, Leeks, Ginger- Carrot Butter Sauce

Dessert (Choice of):

Butterscotch Pudding

Butterscotch Custard, Dulce de Leche, Gluten-Free Butterscotch Cookies

~or~

Chocolate Cremeaux

Rich Dark Chocolate Custard, Coffee Whipped Cream, Mesquite Crumble

\$85.00 per Person

(excluding alcohol, taxes and gratuity)

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