



THE BIRTH

Essence of Autumn

Mesquite Charred Hall Purée,
Sunflower & Pepita Tuile,
Chiltepin Cochineal

20

Hand Picked Lettuces

Leaves of Summer & 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

***Halibut & Fanny Bay Oysters**

Charred Abbey Lee Tomato Escabeche,
Apple Yuzu Snow,
Pepicha

26

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,
I'toi & Osha Tisane,
Mustard Snips, Sweet Roots

32

Ryan Swanson, Chef de Cuisine
Jack Hupp, Sous Chef

THE JOURNEY

***SRF Wagyu Beef**

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**

Pine & 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
Essence of Autumn
Kachk
Intermezzo
Grilled Tenderloin of Tribal Buffalo
Global Artisan Cheese
Dessert

145- Per Person

with wine 250- Per Person

JOURNEY

Amuse
Essence of Autumn
Hand Picked Lettuces
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