



THE DESTINATION CHEF'S TASTING

Let our kitchen create a one of a kind dining experience that allows us to tell you a story with our food. From foraged ingredients to Prime beef and wild seafood, our tastings are the way to truly embrace all that Cartwright's has to offer. **\$75 ★ (\$30 Wine/Drink Pairing)**

SUSHI/COLD BAR

Spicy Tuna Roll - Jalapeño, cucumber, pickled carrot, wasabi mayo, prickly pear yuzu infusion **\$14 ★**

Salmon Cucumber Roll - Pickled onion, radish, cucumber, saguaro seed, avocado aioli **\$14 ★**

Yellowtail Avocado Roll - Asparagus, avocado, radish greens, Fresno chili, smoked serrano ponzu **\$14 ★**

Grilled and Chilled Prawns - Smoked ancho cocktail sauce, napa slaw, grilled citrus **\$16**

Sashimi Spoons - Wild salmon, yellowtail, haidacore, ahi, prawn ceviche, west coast oyster, modern accompaniments **\$18 ★**

Wagyu Beef Tartare - Pickled nopales, yuzu kosho, horseradish greens, local date and blueberry sauce **\$16 ★**

Seasonal Oysters - Cucumber lime mignonette, smoked ancho chili sauce, horseradish, local citrus **\$18 ★**

STARTERS

Calamari - Humboldt squid, cornmeal, panko, yuzu chipotle aioli, piquillo fruit **\$12**

Lobster Cakes - Crab, purple basil pesto, guajillo remoulade, red radish sprouts **\$16**

Red Chili Elk Balls - Ground elk, pork, crushed corn tortillas, braised in red chili cream, cotija queso **\$12**

Turkey Tortilla Soup - Top-knot Farms turkey, cotija, avocado relish, cilantro **\$5 cup/\$7 bowl**

Quail Mac n Cheese - Chorizo, Arizona red lime, smoked gouda, roasted corn, jalapeño, arugula **\$14**

House Salad - Local farm greens, tomato, cucumber, radish, spiced pumpkin seeds, white balsamic vinaigrette **\$9**

Caesar - Romaine, brioche crouton, manchego, QCOM olives, preserved tomato, lemon garlic vinaigrette **\$10**

MODERN CLASSICS

Stroganoff - House-made pasta, venison, bison, wild mushrooms, cornichon, potato straws, caraway crème fraiche **\$26 ★**

Pork Shoulder - 12 hour braise, cowboy beans, molasses laquer, roasted Arizona apples and onions, bacon crisp **\$24**

Pierogie - Potato, fresh cheese, venison sausage, caramelized onion, house kraut, brown butter, grain mustard **\$20**

Game Burger - Venison, bison, wagyu, hatch chili aioli, house bacon, smoked cheddar, onion jam, fries or salad **\$18 +Farm Egg \$2 ★**

WILD FISH

Haida Gwaii Salmon - Local squash, heirloom bean cassoulet, roasted corn, tomatillo marmalade, piquillo fruit gastrique **\$32 ★**

Mt. Lassen Trout - Crushed Arizona pecan butter, tart green apple, grilled lemon, and sun-dried apricot quinoa **\$28 ★**

Pacific Tuna - Ahi and haidacore, avocado, purple pesto, spiced avocado, cucumber seaweed salad, sushi rice cake **\$38 ★**

B.C. Ling Cod - Barley stew, smoked corn aioli, bacon braised carrots and radishes, pickled mustard seed **\$36 ★**

PRIME BEEF & GAME

6oz./12oz. Filet - Herbed potato gnocchi, local broccolini, smoked gorgonzola and leek fondue **\$38/\$52 ★**

12oz. New York Strip - Smoked cheddar and leek potatoes, bacon braised Brussels sprouts, desert flower chili butter **\$42 ★**

16oz. Bone-In Rib Eye - Anaheim chili and potato relleno, grilled asparagus, mole spiced demi glace **\$44 ★**

Tenderloin Trio - 3oz. of venison, bison, and prime beef, wild mushroom and herb risotto, asparagus, cherry tomato, pine nuts, peppercorn demi glace **\$46 ★**

6oz. Bison Tenderloin - Smoked marble potato, rainbow swiss chard, bacon apricot chutney **\$42 ★**

6oz. American Wagyu - Grilled broccolini, infused salts, fresh wasabi, smoked serrano ponzu **\$56 ★**

ACCOMPANIMENTS

Foraged Truffle Butter \$5

Au Poivre \$5

Wild Prawn \$5

Bison Bone Marrow \$14 ★

Wild/Cultivated Mushrooms \$10

Lobster Tail \$18 ★