



THE DESTINATION CHEF'S TASTING - \$85 ★ (\$35 Wine Pairing)

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 tasting menu is the way to truly embrace all that Cartwright's has to offer.

SUSHI/COLD BAR

Salmon Cucumber Roll - Avocado, Mtn. Sky radish, cucumber, saguaro seed, dehydrated corn \$14 ★

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

Yellowtail Avocado Roll - Asparagus, avocado, Mtn. Sky radish, Fresno chili, smoked serrano ponzu \$14 ★

Desert Sweet Shrimp Ceviche - Seasonal ceviche with the freshest farmed and foraged items, mesquite corn crackers \$18 ★

Sashimi Platter - Organic Ocean sockeye salmon and Haidacore tuna, ahi, hamachi, oyster, seasonal garnishes \$24 ★

Smoked Yellowtail - Preserved peach ponzu, seasonal squash and root vegetables, house pickles \$18 ★

Seasonal Oysters - Rhiba Farms kimchi mignonette, yuzu tabasco, horseradish, local citrus \$18 ★

STARTERS

Calamari - Humboldt squid, cornmeal, mesquite, yuzu chili aioli, candied sweet peppers \$12

Venison Meat Balls - Bacon and smoked apricot jam, Mtn. Sky pea tendrils, foraged watercress, sorrel \$16

Dungeness Crab Cakes - Yuzu, ginger, Mtn. Sky greens, Rhiba Farms chili remoulade \$22

Cave Creek Onion Soup - Local onions, Crow's Dairy peppercorn feta, mesquite brioche crouton, Pillsbury Roan Red \$6 cup / \$8 bowl

Farm Sink Salad - Mtn. Sky greens, tomato, pickled cucumber, radish, sumac spiced pumpkin seeds, cactus fruit balsamic vinaigrette \$9

Cartwright's Caesar - Farm greens, mesquite brioche croutons, Crow's Dairy feta, tomatoes, lemon garlic vinaigrette \$10

MODERN CLASSICS

Stroganoff - Sonoran wheat pasta, venison, bison, Rhiba Farms oyster mushrooms, potato straws, Crow's Dairy crema \$28 ★

Pork Shoulder - 12 hour braise, cowboy beans, molasses lacquer, roasted Arizona apples and onions, bacon crisp \$28

Game Burger - Venison, bison, lamb, roasted chili aioli, house bacon, smoked onion, tomatoes, Crow's Dairy chevre, fries or salad \$22 +Farm Egg \$2 ★

SUSTAINABLE SEAFOOD

Mt. Lassen Trout - Quinoa, Mtn. Sky amaranth, Arizona pecan butter, fennel, smoked apricot, calamansi lime oil \$32 ★

Haida Gwaii Salmon - Navajo steamed corn, Pima wheat berries, carrots, sweet corn aioli, salmon roe \$32 ★

Pacific Tuna - Ahi and Haidacore, avocado, yuzu, cactus fruits, cucumber salad, sushi rice cake \$38 ★

PRIME BEEF & GAME

6oz. / 12oz. Filet \$38 / \$68 ★

12oz. New York Strip - \$40 ★

16oz. Rib Eye - \$42 ★

Cartwright's Trio - 3oz. of venison, bison, prime beef \$46 ★

Adam's Natural Bison - MKT. ★

Accompaniments

Foraged Truffle Butter \$5 | **Au Poivre** \$5 | **Desert Sweet Shrimp** \$5 | **Sumac Demi** \$2 | **Leek Fondue** \$2

Sides

Mesquite flour and desert herb gnocchi \$8

Rhiba Farms mushroom risotto \$8

Roasted chili and potato relleno \$8

Creamed pea tendrils with house bacon \$6

Local roasted baby carrots \$6

Wild/Cultivated Mushrooms \$10