



STARTERS

CARROT & ARUGULA SALAD	16
orange & honey slow roasted heirloom carrot, arugula, pistachio brittle, orange segments, crème fraîche, carrot chips, whipped honey	
KALE & BEET SALAD	16
sweet potato vinaigrette, toasted walnuts, queso fresco, sweet potato chips	
SEARED YELLOWFIN TUNA	22
house kimchee, toasted pinion, black garlic shoyu, nori rice chips	
BEEF CARPACCIO	22
filet mignon, crispy capers, pickled mustard seeds, arugula, garlic aioli crostini, parmesan cheese	
GREEN CHILE BEEF STEW	17
house tortilla, queso fresco	

ENTRÉES

FILET MIGNON	68
tallow roasted red potatoes, sautéed mushrooms, demi-glace <i>pairs well with: Red Schooner, Malbec, Argentina</i>	
AMERICAN WAGYU NEW YORK STRIP	110
baked sweet potato, roasted pepitas, sautéed kale, red chile compound butter <i>pairs well with: Penfolds Bin 600, Cabernet-Shiraz, South Australia</i>	
AMERICAN WAGYU RIBEYE	139
whipped yukon gold potatoes, roasted asparagus, bone marrow butter <i>pairs well with: Caymus, Cabernet Sauvignon, California</i>	
BISON LASAGANA	45
house pasta sheets, tomato sauce, boursin & Jasper Hills whitney cheese <i>pairs well with: Decoy by Duckhorn, Merlot, California</i>	



ENTRÉES

BRAISED LAMB SHANK	65
creamy garlic herb polenta, braised cabbage & carrots, orange gremolata, jus <i>pairs well with: Volver, Tempranillo, La Mancha, Spain</i>	
ROASTED HALF CHICKEN	48
roasted garlic whipped potatoes, hunter sauce <i>pairs well with: Mas La Chevalière, Chardonnay, Pays d'Oc, France</i>	
PIÑON CRUSTED CHILEAN SEA BASS	65
piñon quinoa, caramelized leek coulis, crispy leeks, chive oil <i>pairs well with: Reyneke, Chenin Blanc, Western Cape, South Africa</i>	
WILD SALMON	55
apple farro, crispy lardons, roasted asparagus, red chile hollandaise <i>pairs well with: Loveblock, Sauvignon Blanc, Marlborough, New Zealand</i>	
PAN SEARED SCALLOPS	75
smoked squash risotto, sautéed kale, pomegranate seeds, walnuts, sherry vinegar reduction <i>pairs well with: August Kessler, Riesling, Rheingau, Germany</i>	
SMOKED SQUASH RISOTTO	40
smoked squash risotto, sautéed kale, pomegranate seeds, walnuts, sherry vinegar reduction <i>pairs well with: Benton Lane, Pinot Noir, Willamette Valley, Oregon</i>	

Add-On

1oz American wagyu beef 15		two jumbo scallops 42
10oz lobster tail 70		black truffle fries 12
bone marrow butter 8		chef's featured vegetable 12

Chef Sean Staggs
Albuquerque, New Mexico

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.