

YAVAPAI RESTAURANT

ENTREES

STARTERS

SWEET CORN SOUP

LOCAL SUMMER SWEET CORN,
CRAB, HUITLACOCHÉ & MICRO
CILANTRO ... **12**

SHRIMP COCKTAIL

FARM RAISED SHRIMP WITH
CHIPOTLE SOUR CREAM,
HORSERADISH COCKTAIL SAUCE,
CUCUMBER... **19**

CEVICHE

FRESH MARKET FISH, LIME, ORANGE,
HABANERO, AVOCADO, JICAMA &
CILANTRO, CRISPY TOSTADAS... **19**

FOIE GRAS

SAUTÉED, LOCAL MELON, SALTED
HONEY & SOURDOUGH TOAST... **22**

CRISPY ROCK SHRIMP

CORNMEAL CRUSTED ROCK SHRIMP,
JALAPENOS, SWEET RED PEPPERS &
PICKLED HABANEROS... **16**

CHEESE & CHARCUTERIE BOARD

ARTISAN SELECTION OF
CHARCUTERIE AND CHEESES,
ARTISAN JAMS, JELLIES, NUTS &
GRILLED SLICED BAGUETTE... **22**

YOUR CHOICE OF THREE CHEESES
ADD AN ADDITIONAL CHEESE...6

SELECTION OF CHEESES

BLACK MESA RANCH GOAT CHEESE
ZINGERMAN'S "MANCHESTER"
OLD CHATHAM "EWE'S BLUE"
POINT REYES BLUE
L' EXPLORATEUR
TRIPLE CREAM CAMBAZOLA
CARR VALLEY APPLEWOOD
SMOKED CHEDDAR
HUDSON VALLEY CAMEMBERT

SHORT RIB

SLOW COOKED, CAULIFLOWER
PUREE, NATURAL JUS, THYME &
ANCHO CHILE... **39**

RISOTTO

CARNAROLI RICE, TRUFFLES,
PECORINO SARDO CHEESE &
POACHED FARM EGG... **32**

WILD CAUGHT SPOT PRAWNS

BLISTERED SHISHITO CHILES,
TOMATOES, LIME, CILANTRO & SEA
SALT... **38**

DAY BOAT SCALLOPS

CAST IRON SKILLET SEARED, SMOKY
BARBEQUE STYLE DRY RUB,
HEIRLOOM BEANS, ROAST TOMATO
VINAIGRETTE... **42**

SIMPLY PREPARED

SEA SALT, CRACKED PEPPER AND
FRESH HERBS

YOUR CHOICE OF:

WILD CAUGHT SALMON...28

AMERICAN RED SNAPPER...33

ROASTED JIDORI CHICKEN...22

FILET MIGNON...28

BONE IN NEW YORK STEAK...26

COLORADO LAMB T-BONE...40

**DOUBLE CUT KUROBOTA PORK
CHOP...27**

SALADS

JICAMA MANGO SALAD

CRUSHED PEANUTS, OAXACA
CHEESE, LIME, ARIZONA HONEY
CHIPOTLE DRESSING... **14**

ROASTED BEETS

ROASTED & PICKLED RED, GOLDEN
& CANDY STRIPED BABY BEETS,
SHAVED RADISH, PETITE MESCLUN &
ORGANIC YOGURT DRESSING... **14**

ORGANIC GREENS

MIXED BABY LETTUCES, SHAVED
CARROTS, PEA TENDRILS, CORN
SHOOTS & SOUTHWEST GREEN
GODDESS DRESSING... **14**

HEIRLOOM TOMATOES

HEIRLOOM TOMATOES, BURRATA
CHEESE, PINON-BASIL PESTO & 25
YEAR BALSAMIC VINEGAR... **16**

SMALL PLATES & SIDES 6

SAUTÉED BABY BROCCOLI &
CAULIFLOWER

SEACAT FARMS SPINACH,
CREAMED OR SAUTÉED

SAUTÉED WILD MUSHROOMS,
GARLIC AND FRESH HERBS

CHIPOTLE CREAMED CORN

HAND CUT FRIES

CREAMY POTATO PUREE

SMOKED CHEDDAR MAC N
CHEESE

EXECUTIVE CHEF **TED CIZMA**

CHEF DE CUISINE **WILLIAM COLE**