

Sedona Menu

\$59 / PERSON

COURSE ONE:

CHIPOTLE CAESAR *Romaine, cornbread croutons, chipotle lemon caesar dressing*

OR

TAMALES *Two green chicken tamales, topped with tomatillo salsa*

OR

AGUACATE FRITO (AVOCADO FRIES) *Pomegranate seeds, sliced serrano, cilantro lime salt*

COURSE TWO:

CARNE ADOVADA *Santa Fe style smoked pork shoulder, charred jalapeño, pico de gallo, guacamole, salsa rojo*

OR

GRILLED SWORDFISH *Line-caught pacific swordfish, mole verde, cilantro lime salt, charred jalapeño, pico de gallo, guacamole, salsa rojo*

OR

MOLÉ CON POLLO ENCHILADAS *House-smoked organic chicken, pickled red onions, sesame seed, queso fresco, Oaxaca cheese, chocolate molé*

OR

COSTILLA DE RES *Creekstone Farms short rib, Oaxaca cheese, pico de gallo, queso fresco, red guajillo sauce*

COURSE THREE:

TRES LECHES *Whipped cream, cajeta*



Arabella Menu

\$69 / PERSON

COURSE ONE:

CHIPOTLE CAESAR *Romaine, cornbread croutons, chipotle lemon caesar dressing*

OR

TAMALES *Two green chicken tamales, topped with tomatillo salsa*

OR

AGUACATE FRITO (AVOCADO FRIES) *Pomegranate seeds, sliced serrano, cilantro lime salt*

COURSE TWO:

CARNE ADOVADA *Santa Fe style smoked pork shoulder, charred jalapeño, pico de gallo, guacamole, salsa rojo*

OR

CAMARONES ENCHILADAS *Two enchiladas with wild Mexican prawns, Oaxaca cheese, chipotle cream sauce, pico de gallo*

OR

MOLÉ CON POLLO *House-smoked organic chicken, pickled red onions, sesame seed, queso fresco,*

Oaxaca cheese, chocolate molé

OR

COSTILLA DE RES PLATO *Creekstone Farms short rib, chili guajillo sauce, lime crema, queso fresco*

OR

LAMB ADOBO *Colorado lamb shank, ancho molé sauce, mint crema, queso fresco, cilantro*

COURSE THREE:

PRICKLY PEAR FLAN *Topped with gran marnier and prickly pear sauce, whipped cream*

OR

TRES LECHES *Whipped cream, cajeta*

