

# AMANGIRI

## dinner menu

*celebrating native american and southwestern flavors with global accents*

### beginnings

60-day corn	native corn soup, petite cilantro, smoked chili oil
cast iron	seasonal wild mushrooms, hen's egg, white truffle essence
sprouts	fried brussels sprouts, smoked sweet chile sauce, iberico chorizo
roots	charred rainbow carrots, cashew yogurt, mint oil
blistered	shishito peppers, mole spice, cotija cheese, cilantro lime crema
diablo shrimp	spicy sea of cortez shrimp, smoky pima grits, chili threads, pasilla oil

### native farms

beets	candy striped and golden, goat's cheese quark, quinoa soil, frisée, fig balsamic reduction
giri orchards	citrus compressed apples and pears, baby black kale, wilcox pecan, point reyes bleu cheese, minus 8 cider vinaigrette
american buffalo	buffalo carpaccio, baby arugula, caper berry, pickled onion, agave dijon
native	local greens, vine tomatoes, carrot, sweet onion, cucumber, white balsamic dressing

dear guest,  
if you are experiencing symptoms such as fever, cough, muscle aches and pains, sudden changes in smell or taste, sore throat, shortness of breath we encourage you to enjoy our room service menu. thank you.

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## entrées

### land

dibé yazhi	rack of lamb, elk and native heirloom beans
arizona beef	filet mignon, marble potatoes, baby zucchinis, giri 1 sauce
braised	tender pork shank, maple sweet potato, rosemary brown butter apples
pasture raised	cast iron chicken breast, confit dark meat, butter whipped potatoes, wild mushroom chasseur

### rivers and oceans

salmon	wheat berry risotto, braised kale, saffron cream
ahi	togorashi crusted, plum infused forbidden rice, house made kimchee, house chili sauce
cacio e pepe	maine lobster, tagliatelle pasta, black truffle
sea bass	agave-lime jalapeno gloss, smoked cheddar 60 day corn polenta, black oak romanesco

### plant based

biryani	turmeric infused cauliflower rice, peppers, eggplant, chilies, garam masala, pumpkin seeds
old world	red inca quinoa, farro, aromatic vegetables, wild herb pesto, house chili sauce
sweet and sour	crispy marinated tofu bites, french beans, smoked sweet chili sauce, sesame seeds, soy reduction
pima grits	smokey native 60-day corn grits, braised kale, pickled cactus buds

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