camp sarika by AMANGIRI

LUNCH MENU

starters

fresh fruit	local and exotic fruits with passion fruit yogurt
chips and dips	yellow corn tortilla chips, fire roasted salsa, guacamole,
	queso cheese dip
tuna tartare	avocado mousse, charred corn salad, tostada
wild game chili	elk, buffalo, charro beans, smoked cheddar,
	green chili corn bread
nosh board	spanish chorizo, sopersada, country ham,
	triple cream brie, crusty bread, pickled cauliflower

entrées

utah steak frites	local prime strip steak, burgundy, herb butter, petite green,
	fries
grilled scottish salmon	shaved brussels sprouts, caesar, focaccia toast
high desert duck confit	tender duck leg, golden beets, baby arugula,
	toasted pumpkin seeds, wild sage vinaigrette
sarika burger	wagyu beef, gunslinger aioli, pepper jack cheese,
	bib lettuce, vine tomato, challah bun, fries
black bean burger	avocado, wild mushroom, bib lettuce, vine tomato,
	whole wheat bun, fries

sweet

camp sarika candy bar	smoked marshmallow, chocolate gloss,
	graham cracker crumbs, vanilla bean ice cream
prickly pear ice cream	sweet tuille cup, crisp meringue
american artisan cheese plate	chef's selection of fine american cheese,
	arizona honeycomb, dried fruit, nuts and crackers