

AMANGIRI

dinner menu

celebrating native american and southwestern flavors with global accents

beginnings

artichoke bisque	artichoke, citrus infused greek yogurt, crispy sunchoke
crudo	ahi, hamachi, citrus, chili infused olive oil, trout roe
wild mushrooms	wood fired roasted, hen's egg, local goat's cheese, truffle essence
foie gras torchon	kumquat and thai basil compote, brioche toast points, utah flake salt, extra virgin olive oil
fried brussels sprouts	smoked sweet chili sauce, crispy iberico chorizo

native farms

arizona berries	organic berries, baby kale, local chevre quark, native granola, berry infused balsamic
tribal buffalo carpaccio	baby arugula, capers, pickled onion, maytag bleu cheese broken sherry vinaigrette
endive and prosciutto	belgian endive, shaved parma ham, asian pear, baby frisée roasted kiwi vinaigrette, crisp fennel fronds
native 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

arizona beef	filet mignon, creamy 60 day corn polenta, roquefort cheese sundried tomato, tender braised greens
dibé yázhí	native raised lamb rack, turmeric infused basmati, spicy ruby curry, hydro watercress
char siu pork	tender pork belly, plum infused forbidden rice, house chile sauce, kimchee
spring chicken	airline chicken chevre potato purée, heirloom pole beans, lemon tarragon aioli

rivers and oceans

wood fired salmon	asparagus salad, heirloom tomatoes, shaved onion, citrus and herb vinaigrette
seabass	marble potatoes, baby rainbow swiss chard, lemon caper butter
dry boat scallops	english pea risotto, tropical micro spinach
lobster mac	cold water lobster, sharp cheddar béchamel, black truffle, radiatori pasta

plant based

cauliflower biryani	cauliflower rice, peppers, eggplant, chilis, garam masala
charred roots	rainbow carrots, cashew yogurt, red inca quinoa, chive oil
sweet and sour	crispy marinated tofu, french beans, sweet chile, sesame, kimchee
native pima grits	smoked 60 day corn grits, charred tomatoes & corn salad wilted baby kale

“spirit of the journey”

enjoy our carefully crafted, four course, native american tasting menu one night of your stay.

this menu is a celebration of five native tribes featuring unique global accents

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