

AMANGANI

dinner

SALAD

- ARUGULA RADICCHIO toasted hazelnuts, poached pear, bleu cheese, earl grey vinaigrette 18
- SWEET GREENS pepitas brittle, butternut squash, pomegranate, rye crouton, pumpkin vinaigrette 17
- AMANGANI CAESAR* vertical harvest butter leaf, cress, focaccia 16

APPETIZER

- CHARRED ONION SOUP macadamia, rye crouton, shaved parmesan 14
- HICKORY BALSAMIC POTATOES hopped crème fraiche, oscietra caviar 24
- FORAGED MUSHROOMS* marsala, farm egg, toasted pine nuts 25
- BABY BEETS quinoa, honey chevre mousse, apple, basil 16
- PEPPER CRUSTED ZABUTON* charred broccolini, spice roasted grapes, pickled pearl onion soy caramel, miso honey mustard 27

FOREST & GARDEN

- BLACK TEA BUTTERNUT RAVIOLI charred onion, roasted tomato, red cabbage 35
- ROASTED TURNIP wild mushrooms, toasted hazelnuts, pale ale mustard chamomile compressed apple 29
- RED BEET RISOTTO roasted eggplant, pistachio, chevre 30

SEA & STREAM

- SEARED SCALLOP* cauliflower arancini, oscietra caviar, banana sriracha 38
- STEELHEAD TROUT* sunchoke, garam masala, charred carrots, pomegranate 35
- BAKED STRIPED BASS roasted turnip, melon, brown butter pumpkin 36

RANCH & PASTURE

- MUSTARD CHICKEN creamed spinach, herb roasted potato, tomato, pale ale gastrique 35
- DRY AGED FILET* balsamic braised shiitake, butternut squash, charred broccolini sake ginger butter 54
- LAMB RACK* pumpkin spaetzle, brussels sprouts, medjool date, aerated yogurt 48
- BISON SHORT RIB caramelized pearl onion, celery root, black truffle jus 56

SIDES

- CAULIFLOWER preserved lemon, peanuts, sherry caramel 9
- ROASTED POTATOES fried garlic 9
- SQUASH POLENTA SAVARIN medjool date, bleu cheese fondue 9
- BABY BEETS mustard gastrique 9
- CHARRED CARROTS cumin, pomegranate 9
- BRUSSELS SPROUTS garlic honey 9

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

EXECUTIVE CHEF, BRADLEY PRYOR, EXECUTIVE SOUS CHEF, BRENNON EVANS & CHEF DE CUISINE, ANDREW WALTERS.
AMANGANI SUPPORTS LOCAL FARMS, RANCHES AND FISHERIES THAT ARE GUIDED BY PRINCIPLES OF SUSTAINABILITY.