

AMANGIRI

our kitchen prides itself in responsibly sourced seafood and locally procured produce from native american co-op's and reservation farms. all meats are fabricated in our on-property butcher shop and finished in our customized wood fired oven burning utah black oak. our plates are great for sharing. please inform your server of any allergies or dietary restrictions.

beginnings

community co-ops

cold

ahi tuna crudo

organic simple greens

citrus & melon

foie gras torchon

buffalo carpaccio

citrus, chilies, fennel

white balsamic dressing

mizuma, pickled onion, parma ham

buttered toast points, amangiri apple preservers

rocket, blue cheese, sweet onion, gherkin, aged sherry

signature

hot

crispy sprouts

cast iron mushrooms

charred onion & fennel soup

fire roasted tortilla soup

basque chorizo, sweet chile

hen egg, truffle essence, goat cheese

sourdough, aged cheese

crisp corn tortilla threads, cilantro crema

bread board

every night our bakery team creates a new bread to feature served with sea salted butter & native american produced olive oil gluten free options available upon request

*Should you wish to arrange special dishes outside of the menu, we would be happy to do so with advanced notice
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

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entrées

ocean

responsibly sourced seafood

black cod	plum infused forbidden rice, kimchi, soy reduction
scottish salmon	native corn polenta, black kale, artichoke, chevre
sea of cortez prawns	charred fennel, gila river citrus butter
lobster cacio e pepe tartufi	cave aged parmesan, black truffle tagliatelle

land

locally farmed

delmonico	wild mushrooms, caramelized onions, black garlic butter
filet mignon	whipped black truffle potatoes, charred baby brocolini
native lamb rack	rosemary infused ratatouille ragout, scarlet runner beans
roasted chicken breast	turmeric & lemon grass infused, charred rainbow carrot salad, harissa yogurt

harvest

vegan and vegetarian

black oak romanesco	local goat cheese, pepitas
grilled vegetable array	agave mustard (vegan)
pima grits	pickled cactus buds, braised greens (vegan)
old world grains	faro, red inca quinoa, pumpkin seeds, herb pesto (vegan)
chilled spicy udon noodle	bok choy, carrot, pepper, shitake, sesame, crisp garlic

chefs' nightly inspiration

unique feature of the moment

spirit of the journey menu

please 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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