

L O N_s

at the hermosa

featuring duncan trading company
for
"farmer in the house"

April 30, 2014

fennel cured salmon

scalett frills mizuna, pickled cucumber salad

arizona stronghold "tazi" white blend, cornville

beet carpaccio

baby fennel, baby carrots, goat cheese ricotta, sherry gastrique

lawrence dunham vineyards "sky island" viognier, cochise county

roasted duck breast

smoked mesquite chili broth, spring onions, bloomsdale spinach

dos cabezas "red" grenache blend, cochise county

kobe strip loin

broccoli, potato gnocchi, red wine demi

page springs "vino del barrio" syrah blend, cornville

prickly pear bavarian

grilled tequila anglefood cake, blueberry compote

gallifant cellars chenin blanc, cochise county

executive chef – james ducas executive chef – brian cooper
sous chefs – robert eckhardt & shane whitney pastry chef – ethan wuellner

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