



With the stroke of his brush Alonso (Lon) Megargee skillfully captured Arizona's history; Giving us a glimpse back in time when cowboys roamed the vast Southwestern Desert. Lon's presence is felt throughout this historic ranch house that was once his home and studio. Casa Hermosa (beautiful house) with its rare charm and style, influenced by Mexican and Spanish architecture, is today the site of Lon's at the Hermosa.

## cool summer in the cellar menu

\$65

wine pairings additional \$35 / cocktail pairings additional \$25

### chef's amuse

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#### choice of:

**goat cheese stuffed squash blossom**  
*shishito peppers, shaved radish & citrus vinaigrette*

**house pulled buratta**  
*local tomatoes, garden basil, balsamic reduction*

**summer garden gazpacho**  
*dungeness crab ceviche, mexican lime oil*

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**durum gnocchi**  
*beef ragu, summer squash, local tomatoes, garden herbs*

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#### seasonal sorbet

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#### choice of:

**\*pan seared halibut**  
*english peas, purple potatoes, carrot broth*

**\*dry-aged new york strip**  
*lyonnaise potatoes, creamed greens & red wine jus*

**\*berkshire pork duo**  
*bbq loin, crisp belly, brussels sprouts, pretzel bread pudding*

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#### choice of:

**grapefruit tart**  
*ginger meringue, grapefruit curd, mint syrup, pomegranate sorbet*

**lon's cowboy candy bar**  
*english shortbread cookie, salted caramel, milk chocolate nougat, salted peanut gelato*

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

\*some items may contain undercooked proteins, this may increase the chance of food borne illness  
as a courtesy to all guests: the use of cellular phones is prohibited in dining areas  
pecan wood fired specialties are not included in the preferred card promotion  
parties of (7) or more will have 18% gratuity included on check

at the hermosa