

# The Inn

## DINING ROOM

### Appetizers

- BAJA CRABCAKES ..... 24  
TORTILLA CRUSTED | BLACK BEAN SALSA | MEXICAN TARTAR SAUCE | ACHIOTE OIL | CILANTRO
- V** CARAMELIZED BRUSSEL SPROUTS.....16  
QUESO FRESCO | PECANS | CHILI CRISP | PICKLED ONION
- V** CHILI RELLENO SPRING ROLLS.....16  
MILD MOLE | QUESO FRESCO | PICKLED ONION CILANTRO
- AHI TUNA POKE.....22 \*  
CUCUMBER | SCALLION | RADISH SPROUTS  
PRICKLY PEAR-SOY DRESSING | WONTON CRISP
- G F** SHRIMP COCKTAIL.....22  
CHIPOTLE COCKTAIL SAUCE | LEMON
- CRISPY PORK BELLY.....22  
DATE CHUTNEY | SAVORY LIME YOGURT | MANDARIN ORANGE | EPAZOTE | PITA CRISP

### Soup & Salad

- G F** SANDIA SALAD.....14  
WATERMELON CUBES | ARUGULA | QUESO FRESCO  
TOASTED SUNFLOWER SEEDS | CIDER VINAIGRETTE
- TIJUANA CAESAR.....14  
ROMAINE | COTIJA CHEESE | CROUTONS | WHITE ANCHOVIES
- G F** KALE & DATE SALAD.....15  
KALE | CHOPPED DATES | TOASTED PECANS | BACON GOAT CHEESE | PICKLED ONIONS | DATE VINAGRETTE
- G F** VEGETARIAN THREE SISTERS SOUP.....13  
NATIVE AMERICAN CLASSIC | BUTTERNUT SQUASH ANASAZI BEANS | ROASTED CORN | DICED TOMATO ONION | GARLIC | CELERY
- G F** BASIN & RANGE SALAD.....14  
BABY GREENS | CUCUMBER | PICKLED ONION | COTIJA CHEESE | GRAPE TOMATOES | PRICKLY PEAR VINAIGRETTE
- ADD TO ANY SALAD  
ADD CHICKEN ..... \$8  
ADD SALMON.....\$14  
ADD SHRIMP.....\$12

### Entrée


- G F** PAN SEARED DUCK BREAST..... 56 \*  
MASHED POTATOES | GRILLED SQUASH | RAINBOW CARROTS | BALSAMIC DATE GLAZE
- FURNACE CREEK FILET MIGNON.....62 \*  
6OZ. CALIFORNIA BEEF | BACON ONION JAM | DEMI-GLACE | MASHED POTATOES | GREEN BEANS | RAINBOW CARROTS
- BRAISED BEEF SHORT RIBS.....52  
MASHED POTATOES | GREEN BEANS | RAINBOW CARROTS CORN RELISH | CILANTRO
- GRILLED CHILE RUBBED NORWEGIAN \*  
SALMON.....42  
MASA PANCAKE | GREEN BEANS | PICKLED ONION CORN-BLACK BEAN RELISH
- G F** SAUTEÉD PACIFIC SNAPPER \*  
VERACRUZ.....36  
BLACK BEANS | GRILLED SQUASH | BLISTERED TOMATOES | CAPERS | OLIVES | LIME
- G F** GRILLED HERITAGE BREED PORK \*  
CHOP.....46  
MASHED POTATOES | GRILLED SQUASH | WILD MUSHROOMS | ANAHEIM CHILE BUTTER
- RED BIRD FARMS CHICKEN \*  
"POLLO ASADO".....35  
CHIPOTLE MARINATED | MASА PANCAKE | COTIJA CHEESE ARUGULA | PICKLED ONION | MANDARIN ORANGE APPLE CIDER VINAIGRETTE
- NEW ZEALAND LAMB CHOPS.....54 \*  
MASA PANCAKE | RAINBOW CARROTS | CILANTRO CHIMICHURRI | ACHIOTE OIL
- V** VEGETARIAN ENCHILADAS.....32  
ROASTED BUTTERNUT SQUASH | MONTEREY JACK CHEESE BLACK BEANS | RAINBOW CARROTS | RED MOLE PUMPKIN SEED MOLE
- V** PASTA DE HONGOS.....32 \*  
RIGATONI PASTA | WILD MUSHROOMS | GARLIC TRUFFLE CREAM | 63 DEGREE EGG | FRESH HERBS  
ADD CHICKEN BREAST +8  
ADD SHRIMP +12

IN 1927, ALBERT M. JOHNSON DIVERTED GEOTHERMAL SPRING WATER TO CULTIVATE A THRIVING DATE PALM GROVE, TRANSFORMING THE DESERT INTO AN UNLIKELY OASIS.

AS THE INN APPROACHES ITS 100TH ANNIVERSARY, MANY OF THE ORIGINAL PALMS STILL TOWER IN THE GARDENS.

THE GROVE INSPIRED THE FAMOUS DATE BREAD THAT HAS BEEN SERVED AT THE INN FOR A CENTURY. ROOTED IN TIME AND PLACE, THE DATE PALMS THRIVE IN A LAND OF EXTREMES, DEFYING THE WIND AND BASKING IN THE SCORCHING HEAT OF THE SUMMER, THEY ARE A LASTING SYMBOL OF

**"THE OASIS AT DEATH VALLEY."**



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

18% Gratuity on tables of 6 or more