

THIS PAGE INTENTIONALLY LEFT BLANK

Dinner THE INN AT DEATH VALLEY

STARTER

BRAISED RABBIT EMPANADAS 15

Smoked Paprika, Potato, Spanish Olives, Port Jus

HEAT-SMOKED HONEY SALMON 13

Caramelized Onion, Dill Crème Fraîche, Toasted Crostini

ROASTED DEGLET NOOR DATES 12

Blue Cheese Stuffing, Prosciutto Wrap, Pomegranate Reduction

SEARED SEA SCALLOPS 16

Sweet Pea Purée, Cumin & Coriander, Aromatic Salts, Slivered Radish

CARAMELIZED ONION TART 11

Sweet Onion, Roasted Garlic, Fresh Thyme, Goat Cheese, Parmesan Puff Pastry

SOUP

ONION GRATINÉE 9

Hearty Vegetable Stock, Caramelized Onion, Cream Sherry, Crouton & Melted Swiss

CHICKEN TORTILLA 10

Smoked Pulled Chicken, Tomatoes & Chilis in Rich Broth with Tortilla Strips & Avocado

SALAD

BABY SPINACH 11

Orange Sections, Nopales, Jicama & Red Bell Pepper Julienne, Desert Honey Vinaigrette

LITTLE GEMS CAESAR 11

Asiago-Parmesan Crisp, White Anchovy, Herbed Croutons, Classic Caesar Dressing

HEIRLOOM BEET SALAD 9

Red & Golden Beets, Pistachios, Feta Cheese, Citrus Vinaigrette

Menu Prices Do Not Include Sales Tax or Gratuity

MAIN COURSE

FREE RANGE CHICKEN 32

Sweet Potato Risotto, Sautéed Baby Spinach, Jus de Poulet

FILET MIGNON 48

Pomegranate Port Reduction, Grilled Vegetables, Potato Croquette

PRICKLY PEAR SALMON 34

Grilled Alaskan Fillet, Citrus-Jicama Slaw, Jasmine Rice, Prickly Pear Drizzle

AGED RIB EYE 46

Grilled to Order 14-Ounce Steak, Grape Tomato Salad, Chimichurri, Mascarpone Potatoes

STUFFED BONE-IN PORK CHOP 38

French-Cut Chop, Sausage-Date Stuffing, Sautéed Spinach, White Bean Ragout

COLORADO RACK OF LAMB 58

Garlic & Rosemary Crust, Demi-Glace, Roasted Vegetables

STRIPED BASS 32

Roasted Tomato & Fennel, Wilted Spinach, Jasmine Rice

CITRUS DUCK 34

Pan Roasted Half Duck, Citrus Marmalade, Grilled Asparagus, Jasmine Rice

PESTO CAMPANELLE FLORENTINE 28

Red & Yellow Grape Tomatoes, Kalamata Olives, Leaf Spinach, Mozzarella, Fresh Basil
Add Grilled Chicken Breast or Salmon Fillet 6

ROASTED MUSHROOM MARSALA 27

Portobello & Crimini Mushrooms in Marsala Wine over Pappardelle with Sage-Chèvre Cream

PLEASE ASK ABOUT OUR SIGNATURE DESSERTS
