

Turquoise Room

Appetizers

Organically Grown Stuffed Squash Blossoms

Filled with sweet corn tamale and Oaxaca cheese, dipped in a beer batter and crispy fried. Served on a bed of green chili tomatillo sauce with a roasted corn and squash salsa. 4 Blossoms to an order.

\$12

Crispy Fried Clear Creek Calamari

Dipped in seasoned flour and served with a Chipotle dipping sauce

\$10

Piki Bread with Hopi Hummus

Two Piki breads made by Joyce Sauflie of Second Mesa, served with my version of Bad- dap – suki. A hummus made with reservation grown Tepary beans pit roasted corn, corn and sunflower oils.

Garnished with sunflower seeds

\$10

Soup and Salads

The Signature Soup

Creamy sweet corn in the same bowl with smooth and spicy black bean topped with a signature of spicy chile cream

\$6

Whipstone Farms Salad

Mixed greens tossed in a blood orange, hazelnut vinaigrette with organic Chioggia beets. All locally grown

\$9

Heirloom Tomato Salad and Local Goat Cheese

Sliced heirlooms and assorted cherry tomatoes on a bed of baby organic greens, topped with Black Mesa Farms Boule Cheese.

Shredded fresh basil and a garlic basil vinaigrette. All locally grown-

\$10

The Maytag Blue Cheese Salad

Heart of Romaine lettuce, creamy blue cheese garnished with Maytag Blue and honey roasted spiced pecans \$10

Appetizers

Crispy Fried Clear Creek Calamari

Dipped in seasoned flour and served with a Chipotle dipping sauce \$10

Angels on Horseback

Four fresh pacific oysters wrapped in Jalapeno bacon, crispy fried and served on a bed of wild arugula \$12

Smoked Salmon Carpaccio with Asparagus and Caviar

The plate is covered with Columbia River smoked salmon and topped grilled fresh asparagus tossed in a warm Meyer lemon vinaigrette with Flying fish caviar \$12

Piki Bread with Hopi Hummus

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Soup and Salads

The Signature Soup

Creamy sweet corn in the same bowl with smooth and spicy black bean topped with a signature of spicy chile cream \$6

McClendons Baby Greens and Sweet Beet Salad

Spring greens tossed in a blood orange, hazelnut oil vinaigrette. Chioggia beets, pomegranate seeds and calendula petals \$10

The Maytag Blue Cheese Salad

Heart of Romaine lettuce, creamy blue cheese garnished with Maytag Blue and honey roasted spiced pecans \$10

The Southwestern Caesar

Romaine tossed in our house made Caesar dressing with roasted Pumpkin seeds and parmesan cheese. Garnished with roasted red peppers and a parmesan crusted cracker bread \$9

Valentines Week Dinner Specials

Grilled Fresh Columbia River Sturgeon

Served over a warm slaw of fennel, carrot, leek, Harukie turnip, snow peas and Asian pear tossed in a blood orange and carrot broth.

Crispy Polenta Teepee! \$29

Georges du Beuof Pouilly Fuisse -46 Diamonds 06

A really nice drinkable French Chardonnay. Crisp and dry with apricot, lemon and mineral overtones. I made a special buy on this limited Cuvee of only 800 cases.

A steal at \$10 glass or \$42 bottle

Churro Lamb Leg with grilled green chile Lamb Sausage

The leg is marinated in fresh mint and garlic, roasted and sliced, over a ragout of winter squash, greens, beets and tepary beans with a grilled green chile lamb sausage \$25

Toasted Head- Barrel Reserve 2006 Cab/Merlot

Alexander Valley grapes, 95% Cab and 5% Merlot make this a delightful wine to go with this "big dish". An exceptional wine at this price. \$8 Glass or \$40 bottle

Maine Lobster and fresh Asparagus Raviolis

Three large ravioli filled with Maine Lobster meat, scallops and asparagus, served with seared jumbo shrimp, large scallops and Maine Lobster medallion. Finished with a tarragon scented lobster sauce

Dry Creek Vineyard Estate Fume Blanc DCVS– Dry Creek 2006

A lovely oak aged Sauvignon Blanc is to be experienced. Medium yellow coloring is well balanced and long finish is dry with classic acidity. \$9 Glass \$36 Bottle

Roast Beef tenderloin with Maine Lobster Tail

4oz of roasted filet with a 4 oz Maine Lobster tail topped with a Chipotle béarnaise sauce and served with Red Caboose Mashed Potatoes and fresh vegetable medley \$34

St.Francis Cabernet Sauvignon -2007

Lovely cassis and plum fruit overtones. A full bodied cabernet with perfect balance of fruit and tannin \$9 Glass \$40 bottle

Our Churro Lamb is free range reared by Irene Bennally of Newcomb N.M. It is hormone and antibiotic free as well as being a "Heritage Breed" of lamb. We are the only restaurant serving this rare breed on a daily basis.

A Taste of the Southwest

The Wild – Wild – Wild Platter

Braised pheasant in hunter's sauce. Seared Elk medallion with Orange ancho chile sauce. Braised Bison short rib in blackberry barbeque.

Yellow, purple and green cauliflower \$32

Brazin Old Vines Zinfandel – Dry Creek Valley 2007

A gold medal winning wine. Bold big and complex with nice fruit and tannins.
\$9 glass \$37 bottle

Crispy Pork Carnitas

Large pieces of crispy pork Carnitas, served on a bed of black beans in a red chile pool, papaya salsa served with our creamy polenta and fresh vegetables \$19

MonteVina Syrah – Amador County 2002

Great wine, supple, with herbal overtones that add a layer of complexity to the ripe blackberry fruit flavors. W.E. rated best buy at 85 points.
\$8 glass \$32 bottle

The Killer Vegetable Platter

Organic asparagus, three cauliflowers, grilled tofu, sweet corn tamale, red caboose mashed potatoes, fresh corn, roasted Anaheim chili stuffed with three cheeses, wild mushroom corn custard, and a spring roll with a base of mushroom filled with black, red and brown rice, with strips of jicama and green chile. \$18

La Famiglia Pinot Grigio – Monterey 2009

This light spice and floral layers of lemon and apple due to short barrel fermentation to complete the balance. \$8 Glass \$28 Bottle

Grilled Chicken Breast with Tomatillo Sauce and Tamale

Grilled breast of chicken with a green chile, tomatillo sauce, sweet corn tamale, black beans and fresh vegetables \$18

***Kim Crawford Dry Riesling – Marlborough 07**

Nice citrus, honey and apple blossom aromas. Perfect for Pasta!
\$8 Glass \$33 Bottle

All split entrée orders will be plated separately for a charge of \$5.00

Harris Ranch Farms Angus Prime Rib *

Served with horseradish cream, fresh vegetables and a choice of baked potato or red caboose mashed potatoes

Eight-ounce cut \$23 fourteen ounce cut \$39

Jacob's Creek Shiraz – Australia 09

A medium bodied Shiraz with plum, pepper and spicy fruit flavors with subtle hints of toasted oak. A Magnum bottle is equal to 2 regular bottles. Special Buy!
\$8 Glass \$65 Magnum Bottles only.

Bison Short Ribs in a Blackberry Barbeque sauce

Lean and tender Bison short ribs in a red chile and blackberry sauce served over smashed parsnips, Tuscan kale and Yukon gold potatoes \$24

These Bison are raised in North Dakota free of hormones and antibiotics.

St. Francis Merlot – Sonoma County 2006

Spicy herb and vanilla overtones, which give way to strong black fruit on the palate, nuanced with chocolate. \$9 Glass \$40 Bottle

Colorado Elk Medallions with Huckleberry Sauce

Farm raised Elk loin medallions with Washington State fresh huckleberry sauce, wild mushroom corn flan, and garnished with sugar snap peas. These animals are free range grazed in Colorado \$32

Joseph Carr Pinot Noir – Sonoma Coast 2007

This 100% Pinot from Sonoma Coast. This medium bodied pinot is inviting to all exudes flavors of black raspberry and currants.

\$10 Glass \$40 Bottle



Harris Ranch – all Black Angus Choice Beef *

Harris Farms is a vertically integrated beef processor who owns and processes all their own beef. The Harris family has owned and operated the ranch in the San Joaquin valley since 1937 and strives to produce the highest quality beef in the world.

All split entrée orders will be plated separately for a charge of \$5.00

Valentines Week Dessert Selection

Double Chocolate, Grand Marnier Soufflé for Two

Rich dark chocolate soufflé baked to order and served with whipped cream, dark chocolate Grand Marnier sauce and whipped cream. (25 minutes to bake) The soufflé is only available for dinner. \$12

Chocolate Heart with raspberry chocolate Mousse

Large dark chocolate heart shell filled with a raspberry chocolate mousse, topped with fresh raspberries and shaved white chocolate curls \$10 – serves two

Cherries Jubilee

A true retro classic. A steaming bowl of dark Bing cherries simmered in a syrup with Amaretto and Brandy.

The second bowl is a large scoop of vanilla bean ice cream.

Spoon the hot cherries over the ice cream -- \$10 – serves two

Hazelnut covered Swiss Chocolate Swirl Cake

Layers of chocolate orange cake, chocolate ganache and apricot preserves rolled into a log and covered with roasted hazelnuts.

Served with vanilla bean ice cream and a raspberry coulis \$7

Crème Brulee

Rich and smooth egg custard topped with caramelized turbinado raw sugar and served with fresh raspberries and whipped cream \$6

Warm Prickly Pear Cactus and Spice Bread Pudding

Creamy bread pudding made with pecans, almonds, pine nuts, raisins, cherries, cranberries, candied peel and spice baked and topped with prickly pear cactus syrup, whipped cream and strawberries \$6

Fresh Strawberries, Raspberries With or without whipped cream
\$7

Shamrock Farms Ice Creams

Made in Phoenix and served in our homemade almond, tulip cookie cup. Vanilla, Chocolate, Cinnamon, Coffee and Peppermint Stick!

Berto's Italian Sorbets

Raspberry or Prickly Pear Sorbet - Dairy free.

Berto's Pumpkin Gelato

\$6 Double Scoop, \$5 single scoop

Three Flavor Sampler - \$7

Espresso Coffee Drinks, Cappuccinos or Lattes

Caramel, Hazelnut, Cinnamon, Peppermint, Coconut, Irish Cream, English Toffee, and Cinnamon. Sugar Free Chocolate, Almond Rocca, Vanilla, Gingerbread, and Almond. Our Espresso drinks are brewed by our state of the art Swiss made cappuccino machine, The Schaerer Ambiente.

Late for the Train Coffee

Our Coffees are roasted in Flagstaff by Late for the Train Coffee Company. Our own Turquoise Room Blend is a ying/yang of darkly roasted South American and medium roasted Indonesian beans. This gives the coffee a rich full-bodied aroma while maintaining the sweet warm spice of the beans. Take some home with you. We have two pound bags of whole beans available for purchase. \$28.00 per two pound bag. Both regular and decaf. Our Coffee is 100% Organic.