

Merry Christmas

—Appetizers—

Fresh Baked Rosemary Sea Salt Boule
AZ Sun-dried tomato and roasted garlic whipped butter 6

Deep-Fried Deviled AZ Eggs
Maple peppered bacon jam, sriracha crème fraîche 12

Hamachi Crudo*
Cara Cara orange, pickled fresno chile, AZ citrus ponzo, crispy garlic chips, smoked sea salt 24

Prime Beef Tartare*
Prime filet mignon, fresh AZ egg yolk, black truffle, grilled garlic sourdough crostini 28

Burrata al Fumo
Caramelized pears, wild arugula, prosciutto di Parma, candied walnuts, apple cider agave gastrique, aged balsamic, grilled rosemary boule, smoked tableside 21

FARM Crab Cakes
Sweet corn crusted, fresh lump crab, blackened rémoulade, charred AZ lemon, whole grain mustard seed slaw 20

Roasted Butternut Squash Bisque
Maple Crème Fraîche, roasted Pumpkin Seeds, cinnamon dust 8 / 12

Entrees

Scottish Salmon*

Arizona honey glazed salmon, roasted sweet potato hash with Anaheim chile, sweet corn, pancetta, and caramelized Brussels sprouts, chipotle blood orange beurre blanc 38

Grilled 6oz Bison Tenderloin*

Black Truffle Whipped Potatoes, roasted brussels sprouts with pancetta, fresh pomegranate, Porcini Cabernet demi-glace 68

Heritage Pork Tenderloin*

Asiago herbed polenta, roasted baby heirloom carrots, bacon onion marmalade, AZ apple cider rosemary gastrique 36

Colorado Lamb Chops*

Roasted garlic whipped potatoes, grilled asparagus, AZ red wine demi-glace, wild mushrooms with local herbs 58



—Appetizer Salads—

The FARM House
AZ lemon thyme vinaigrette, roasted pepitas, bibb lettuce, red onion, herbed croutons, heirloom tomatoes 10

Wedge
Crisp iceberg lettuce, Maple bacon, pickled shallot, local tomatoes, Amish bleu, house-made bleu cheese dressing 10

Goat Cheese Salad
Local arugula, Crows dairy goat cheese, chia seeds, glazed walnuts, sun-dried strawberries, candy striped beets, mission fig balsamic vinaigrette 12

Caesar Salad
Romaine hearts, aged pecorino, roasted tomatoes, rosemary sea salt croutons, FARM caesar dressing 10

Wild Chilean Sea Bass*

Local arugula, sweet corn, and lump crab risotto, roasted candy striped beets, grilled asparagus, AZ Provisioner citrus beurre blanc 54

8 oz. Prime Beef Tenderloin*

Roasted garlic whipped potatoes, grilled asparagus, AZ red wine demi-glace, wild mushrooms with local herbs 54

Boneless Beef Short Rib

Six hour zinfandel braised, parsnip potato puree, AZ agave lemon glazed local root vegetables, crispy leeks, black truffle bordelaise 45

-All entree items can be made gluten free upon request-

-Vegan and Childrens Menu Available-

*These items may be served raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

A Toast to 2026

Celebrate the new year with us



Appetizers

Fresh Baked Rosemary Sea Salt Boule

AZ Sun-dried tomato and roasted garlic whipped butter 6

Deep-Fried Deviled AZ Eggs

Maple peppered bacon jam, sriracha crème fraîche 12

Hamachi Crudo*

Cara Cara orange, pickled fresno chile, AZ citrus ponzu, crispy garlic chips, smoked sea salt 24

Prime Beef Tartare*

Prime filet mignon, fresh AZ egg yolk, black truffle, grilled garlic sourdough crostinis 28

Burrata al Fumo

Caramelized pears, wild arugula, prosciutto di Parma, candied walnuts, apple cider agave gastrique, aged balsamic, grilled rosemary boule, smoked tableside 21

FARM Crab Cakes

Sweet corn crusted, fresh lump crab, blackened remoulade, charred AZ lemon, whole grain mustard seed slaw 20

FARM Five Mushroom Bisque

basil oil, crispy corn 8/12

Entrees

Scottish Salmon*

Arizona honey glazed salmon, roasted sweet potato hash with Anaheim chile, sweet corn, pancetta, and caramelized Brussels sprouts, chipotle blood orange beurre blanc 38

12 oz. Prime Ribeye*

Roasted garlic whipped potatoes, grilled asparagus, AZ red wine demi-glace, wild mushrooms with local herbs 56

Heritage Pork Tenderloin*

Asiago herbed polenta, roasted baby heirloom carrots, bacon onion marmalade, AZ apple cider rosemary gastrique 36

Colorado Lamb Chops*

Roasted garlic whipped potatoes, grilled asparagus, AZ red wine demi-glace, wild mushrooms with local herbs 58

Wild Chilean Sea Bass*

Local arugula, sweet corn, and lump crab risotto, roasted candy striped beets, grilled asparagus, AZ Provisioner citrus beurre blanc 54

Grilled Prime 4oz. Beef Tenderloin and 4oz. Butter-Poached Lobster Tail

Roasted Local Wild Mushrooms, Black Truffle Whipped Potato, Charred Asparagus, Meyer Lemon Champagne Butter, AZ Cabernet Rosemary Borderlaise 68

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