

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 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 rémoulade,
charred AZ lemon, whole grain mustard seed slaw 20

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

— 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

*** 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

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 rémoulade,
charred AZ lemon, whole grain mustard seed slaw 20

FARM Five Mushroom Bisque
basil oil, crispy corn 8/12

Appetizer Salads

AZ Winter Harvest
Hydro Butter Lettuce, pomegranates, cara cara
oranges, spiced pecans, shaved fennel, tart dried
cherries, blood orange champagne vinaigrette 12

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

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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-Vegan and Childrens Menu Available-

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