

# L O N's

at the hermosa



## artful american cuisine

LON's is committed to using locally grown and arizona made products  
we are proud to say that the majority of the produce we use is grown in the state  
we use olive oil produced just south of town, most of our beef is raised in state  
& we have a variety of goat cheeses from local providers  
LON's also carries an extensive variety of arizona wines and last drop at the hermosa specializes in locally  
brewed beer & specialty cocktails highlighting fresh local ingredients

## starters

**pacific oysters (hot or cold)** 18

**hot** – cedar roasted with creamed pancetta & leeks

**cold** – served with cocktail sauce & pomegranate mignonette

**citrus poached tiger shrimp** | cocktail sauce, fresh horseradish, lemon 19

**crisp calamari** | crispy fried calamari, pickled peppers, spicy tomato sauce, citrus aioli 10

**\*himalayan salt seared ahi tuna** | crisp rice cake, cilantro, pickled onion & ceviche sauce 18

**seared hudson valley foie gras** | brioche french toast, huckleberry compote, celery 21

**wagyu beef carpaccio** | grilled country bread, truffle vinaigrette, house pickles, baby sprouts 24

## soups & salads

**tortilla soup** | pulled chicken, avocado, tortilla strips 9

**hermosa salad** | baby greens, apples, pecans, crow's dairy goat cheese, pomegranate vinaigrette 9

**roasted local beets** | arugula, black pepper feta, spiced pumpkin seeds, beet crisp, sherry vinaigrette 12

**poached shrimp & dungeness crab "louie"** | heirloom lettuce, avocado, egg, tomato, blackstone dressing 16

**baby gem lettuce "caesar"** | roasted garlic dressing, shaved parmesan, pretzel croutons, white anchovy 9



## artful events at LON's

**Wines of the World Educational Series | Thanksgiving Wines**

**Sunday, November 15 | 4 – 5:30 p.m.**

Join LON's sommelier learn tips and tricks of the wine trade, and compare and contrast the difference in flavor profiles of a variety of Thanksgiving wines from across the globe, paired with small plates from Executive Chef Jeremy Pacheco.

**Cost:** \$55++/person - plus 10% off the entire bill for those with dinner reservations and/or guestroom reservations to follow.

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## entrees

- mediterranean sea bass** | *santa barbara mussels, dry chorizo, lentils, baby artichokes, citrus broth* 39
- jidori chicken** | *basil mashed potatoes, glazed baby carrots, sweet onion jus* 29
- \*pan roasted scottish salmon** | *roasted cauliflower, celery root & fennel, caper-raisin butter sauce* 32
- \*pecan grilled filet mignon** | *crisp potato cake, creamed greens, house bacon, red wine demi* 6oz 38/8oz 44
- house-made pappardelle pasta** | *wild boar ragu, boar bacon, house ricotta, blistered tomatoes* 29
- braised beef shortribs** | *goat cheese polenta, roasted cipolini onions, wild mushrooms, natural jus* 34
- roasted maple leaf duck** | *mesquite flour-duck confit crepe, broccoli raab, blackberry jus* 36

## L O N's wood fired specialties

- \*18 oz. bone-in cedar river ribeye** 52
- 12 oz dry-aged certified angus striploin** 48
- 2 lb. maine lobster** | *served with butter & lemon* market price

**add ons** *foie gras* 19 | *shrimp* 16 | *blue cheese butter* 4

**saucers** *peppercorn sauce* 4 | *house steak sauce* 3

## sides for sharing

- bacon & brussels sprouts* 9
- truffle mac 'n' cheese* 13
- blistered shishito peppers* 9
- creme fraiche mashed potatoes* 8
- parmesan fries* 9
- tempura maitake mushroom* 11
- garden vegetables* 9



## artful events at L O N's

**Mimosa Mornings w/Carrie Curran Art Studios "Cactus Bloom"**  
**Saturday, November 21 | 9:30 – 11:30 a.m.**

Enjoy a morning of entertaining art instruction while sipping mimosas, eating pastries and creating masterpieces in The Hermosa Inn's stunning desert gardens. From enthusiastic beginners to emerging professionals, accomplished artist Carrie Curran will inspire and guide guests on an artistic journey, painting a cactus in bloom.

**executive chef – jeremy pacheco**  
**chef de cuisine – alejandro martinez**  
**sous chef – joe hobson & tony juerta**  
**sommelier – bill parker**

\*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness