

***Welcome to the Anasazi Restaurant***

*Our Cuisine Style is Contemporary Southwestern.  
These Dishes were Created by our Culinary Team  
for your Dining Pleasure this Evening.  
If There is Anything Special You Desire, Please Let us Know.*

*Tom Kerpon  
Executive Chef*

*John Bobrick  
Executive Sous Chef*

***Specials for Friday, August 06, 2004***

*Blue Corn Seared Sea Scallops with Organic Greens  
Sesame-Ginger Vinaigrette & Fresh Mission Figs \$13.00*

*Or*

*Carrot-Ginger Soup with Red Chile-Honey Roasted Cashews \$7.50*

*Tempura Fried Softshell Crabs with Glass Noodles  
Vegetable Stir-Fry and Mango-Red Chile Sauce \$25.00*

*Prix Fixe with Choice of Dessert \$43.00*

***Wines By The Glass***

***White***

*Dutton Goldfield Chardonnay, Dutton Ranch, Russian River Valley 2001 \$17.00*

*Bernardus Chardonnay, Monterey County, 2001 \$12.00*

*LAFORÉ Chardonnay, Joseph Drouhin, France 2001 \$8.50*

*Franciscan Chardonnay, Oakville Estate, Napa 2001 \$9.50*

*Villa Maria Riesling, "Cellar Selection" Marlborough, New Zealand 2002 \$9.25*

*Ferrande Sauvignon Blanc, Bordeaux, France 2002 \$7.00*

*La Francesca Pinot Grigio, Veneto, Italy 2002 \$6.50*

*Giesen Sauvignon Blanc, Marlborough, New Zealand 2002 \$6.00*

***Rosé***

*Famalia Cassone, "Rosado de Cabernet Sauvignon" Mendoza, Argentina 2003 \$5.50*

***Chamapagne and Sparkling***

*Anasazi Cuvee by Gruet, Methode Champenoise, New Mexico, N.V. \$7.00*

*Perrier Jouet, Grand Brut, France \$13.00*

*Beringer "Sparkling" White Zinfandel N.V. \$5.50*

***Red***

*Stags Leap Cabernet Sauvignon, Napa 2000 \$17.00*

*Chateau de Lamarque, Haut-Médoc, Bordeaux, France 2000 \$14.50*

*Ferrari-Carano "Tremonte" Merlot, Alexander Valley 2000 \$12.00*

*Estancia Cabernet Sauvignon, "Proprietor Grown", Paso Robles 2001 \$8.50*

*Fess Parker Pinot Noir, Santa Barbara County 2001 \$9.00*

*7 Deadly Zins "Old Vine", Lodi 2002 \$7.50*

*J. Garcia Merlot, Sonoma 2001 \$6.50*

*Alliance Shiraz, Southeastern Australia 2001 \$6.50*

*We serve natural meats, poultry & organic produce when possible.*

*In the interest of conservation, we serve water on request only.*

*. For parties of six or more, a twenty percent service charge will be added.*

*As a courtesy to other diners,  
Please refrain from cell phone use in the Anasazi dining room  
Thank you.*







## *Starters*

Grilled Corn Tortilla and Lime Soup  
White Cheddar & Chile Snake Cracker \$7.50

Seasonal Organic Field Greens with Fresh Citrus Vinaigrette \$7.00

Anasazi Caesar Salad with Cotija Cheese  
Toasted Pepitas with Ancho Croutons & Anchovies \$7.50

Estancia Tomato Salad with Fresh Mozzarella & Watercress  
Parsley-Walnut Vinaigrette & Fig Balsamic \$11.50

Caribbean Spiced Shrimp on Grilled Cubano Bread  
Black Bean-Corn Compote & Habanero-Rum Sauce \$12.50

Gulf Lump Crab with Organic Microgreens  
Citrus Supremes & Lemon-Cilantro Vinaigrette \$13.50

Navajo Flat Bread with Fire Roasted Peppers  
Black Olive Caponata Relish \$11.00

Barbeque Duck Confit Quesadilla with Mango Salsa  
Tortilla Salad & Fresh Peach Coulis \$11.00

Marinated Baby Beet Salad with Microgreens & Shaved Fennel  
Truffled Pea Mousse \$11.00

*"This we know:*

*The earth does not belong to man, man belongs to the Earth.*

*All things are connected like the blood that unites us all:*

*Man did not weave the web of life, he is but a strand in it.*

*Whatever he does to the web he does to himself."*

*-Chief Seattle*

## *Grills & Roasts*

Grilled Ruby Trout with Trout Roe  
Chile Infused Gnocchi & Oyster Butter Sauce \$25.00

Oven Roasted Petaluma Chicken Breast with Natural Jus  
Warmed Fingerling Potato-Green Bean Salad \$24.00

Eggplant Fritter with Grilled Asparagus  
Creole Tomato and Grilled Roti \$18.00

Grilled Colorado Lamb Rack with Minted Demi  
Roast Garlic Yukon Gold Potatoes & Balsamic Marinated Peach \$31.00

Grilled Elk Tenderloin with Ancho-Apricot Demi  
Western Sage Succotash \$29.00

Cinnamon-Chile Rubbed Beef Medallions  
Chipotle-White Cheddar Mashed Potatoes & Mango Salsa \$32.50

Grilled Iowa Pork Tenderloin with Grilled Chayote-Sweet Potato Hash  
Red Onion-Currant Sauce \$24.00

South Dakota Buffalo Sampler: Seared Medallion, Braised Short Rib & Sausage  
Roast Garlic Polenta & Grilled Tomato Salsa \$30.00

Five-Spice Seared Ahi Tuna with Sweet Sticky Rice  
Mango & Jade Coulis \$28.00

Porcini Dusted Alaskan Halibut on Angel Hair Pasta  
Preserved Lemon-Candied Ginger Compote \$28.50

*Prairie Group, L.L.C. Property*



## *Starters*

Grilled Corn Tortilla and Lime Soup  
White Cheddar & Chile Snake Cracker \$7.50

Seasonal Organic Field Greens with Fresh Citrus Vinaigrette \$7.00

Anasazi Caesar Salad with Cotija Cheese  
Toasted Pepitas with Ancho Croutons & Anchovies \$7.50

Estancia Tomato Salad with Ricotta Solada  
Fig Balsamic & Basil \$11.00

Caribbean Spiced Shrimp on Grilled Cubano Bread  
Black Bean-Corn Compote & Habanero-Rum Sauce \$12.50

Jumbo Lump Crab Salad with Citrus Supremes  
Lemon-Parsley Vinaigrette \$13.50

Navajo Flat Bread with Fire Roasted Peppers  
Black Olive Caponata Relish \$11.00

Duck Confit Quesadilla  
Tortilla Salad & Fresh Peach Coulis \$11.00

Marinated Baby Beet Salad with Microgreens & Shaved Fennel  
Truffled Pea Mousse \$11.00

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All things are connected like the blood that unites us all:  
Man did not weave the web of life, he is but a strand in it.  
Whatever he does to the web he does to himself."*

*-Chief Seattle*

## *Grills & Roasts*

Grilled Ruby Trout with Trout Roe  
Chile Infused Gnocchi & \_\_\_\_\_ Sauce \$26.00

Oven Roasted Petaluma Chicken Breast with Natural Jus  
Warmed Fingerling Potato-Green Bean Salad \$24.00

Vegetable Dish? with Grilled Roti  
\$18.00

Grilled Colorado Lamb Rack with Minted Demi  
Roast Garlic Yukon Gold Potatoes & Marinated Peach \$31.00

Grilled Elk Tenderloin with Ancho-Apricot Demi  
Western Sage Succotash \$29.00

Cinnamon-Chile Rubbed Beef Medallions  
Chipotle-White Cheddar Mashed Potatoes & Mango Salsa \$32.50

Grilled Iowa Pork Tenderloin with Grilled Chayote-Sweet Potato Hash  
Red Onion-Currant Sauce \$24.00

Dakota Buffalo Three-Ways: Seared Medallion, Braised Short Rib & Sausage  
\$25.00

Five-Spice Seared Ahi Tuna with Sweet Sticky Rice  
Mango-Basil Sauce \$28.00

Porcini Dusted Alaskan Halibut with Angel Hair Pasta  
Fumé \$28.50

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