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
LAFORET 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

Champagne 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
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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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

Prairie Group, L.L.C. Property