

PILLSBURY

Wine Company

*Lon's at the Hermosa &
Sam Pillsbury of Pillsbury Wine Company
Welcome you to Best of the Fest*

Desert Sweet Shrimp Ceviche

uni, coconut milk, meyer lemon, I'itoi onions, basil, radish sprouts

"Wild Child" White Blend 2016

poached Tristan lobster salad

Idaho caviar, baby gem lettuce, kumquats, yuzu-pistachio emulsion

Viognier 2016

Top Knot Farms Duck

foie gras stuffing, Sonoran wheat berries, roasted carrots, date-brown butter puree

"Guns and Kisses, Shiraz 2015

Rovey Dairy Lamb

garlic-anchovy rub, sunchoke puree, fennel, roasted tomato, fava beans, lamb Jus

Mourvedre 2015

Date-Pecan Cake

goat milk caramel gelato, sea salt, Zak's chocolate

Petite Syrah 2014

L O N's
at the hermosa

**executive chef – Jeremy Pacheco chef de cuisine – Dwain Kalup
sous chefs – Phil Palombi & Chris Gillespie**