

WRIGHT'S

AT THE BILTMORE

CHEFS TASTING MENU

~ FIRST COURSE ~

ROASTED CHESTNUT SOUP
Sweet Basil Foam & Toasted Almonds

2006 Grpich Fume Blanc

~ SECOND COURSE ~

HYDROPONIC WATERCRESS SALAD
Goat Cheese Truffle, Gooseberries, Candied Pecans & Cranberry Vinaigrette

2005 Summerland Chardonnay

~ THIRD COURSE ~

CHERRY - BURGUNDY BRAISED SHORT RIBS
Truffled Grits, Mustard Greens, Natural Reduction & Foie Gras Snow

2002 Ruffino Chianti Riserva Ducale

~ DESSERT ~

WARM WHITE CHOCOLATE CRANBERRY BREAD PUDDING
Vanilla Bean, Spiced Walnuts & Cinnamon Brittle

2007 Heitz Grignolino

*65 Per Person
35 Wine Pairing*

~ SOUPS ~ SALADS ~ STARTERS ~

THE WALDORF	12
A classis down memory lane, "Served two ways, the 1896 original from New York's Waldorf-Astoria and the 1929 Bowman's version from the Arizona Biltmore. Crisp Apple, Candied Walnut and Sweet Grape.	
LOBSTER BISQUE "EN ROUTE"	12
Puff Dough, Fresh Thyme, Brandy & Sweet Cream	
ONION SOUP AU GRATIN "A WRIGLEY FAVORITE"	9
Caramelized Onions, Triple Cheese Crust & Sweet Sherry	
WRIGHT'S CLASSIC CAESAR SALAD	12
Baby Romaine, White Anchovies, Shaved Parmesan & Toasted Brioche Croutons	
HAND SNIPPED FIELD GREENS	9
Black Mesa Ranch Goat Cheese, Cherry Tomatoes, Mission Fig Puree & Quince Vinaigrette	
OVEN ROASTED HEIRLOOM BEETS	12
Griddled Goat Cheese Cake, 25 Year Aged Balsamic, Organic Basil Pesto, Shaved Fennel & Frisee	
COQUILLE ST. JACQUES "A FAVORITE BILTMORE CLASSIC"	16
Pan Seared Diver Scallops, Potatoes Blini, Mushrooms & Sherry Cream Reduction	
ICE COLD GIANT PRAWNS	18
Sea Salt Capers, Arizona Citrus, Traditional Cocktail Sauce	
BOSC PEAR & MAYTAG BLEU CHEESE TART	12
Arizona Baby Greens, Petite Tomatoes, Roasted Pecans & Sweet Wine Vinaigrette	

MAIN COURSE ~

PAN SEARED WILD SALMON	31
Parmesan & Chive Risotto, Baby Spinach, Wild Mushrooms & Heirloom Tomato Emulsion	
ROASTED ALASKAN BLACK COD	34
Vegetable Fettuccini, Confit Tomato, Mizuna, Crispy Parsnip & Parmesan Butter Reduction	
AGED BUFFALO NEW YORK LOIN	39
White Cheddar & Yukon Puree, Grilled Asparagus, Peppered Arugula & Rosemary Jus	
NEW YORK "STEAK AU POIVRE"	38
Peppercorn Crusted, Duck Fat Roasted Fingerling Potatoes, Long Green Beans & Dijon Cream Reduction	
HOUSE MADE PASTA	28
Duck Confit, Oregon Wild Mushrooms, Fresh Peas, Black Mesa Ranch Goat Cheese & Foie Gras Butter	
SAUTEED STEAK DIANE "A CLASSIC DISH FROM L'ORANGERIE"	40
Medallions of Beef, Wild Mushrooms, Tournee Vegetables & Green Peppercorn Veal Stock Reduction	
COLORADO LAVENDER LAMB LOIN	42
Olive Oil Poached Yukon Gold Potatoes, Sweet Corn Puree, Watercress, Crispy Shallots & Port Wine	
DOUBLE PORK CHOP	32
Rosemary Pesto, Palm Souffles, Creamed Spinach & Candied Carrots	
"PRESSED DUCK" 3 WAYS	36
Sea Salt Pressed Duck, Orange Confit & a Truffle Foie Butter, Potato Pillow, Asparagus & Soft Cipollini Onions	

An automatic gratuity of 18% will be added to parties of eight or more.

*We are required to inform patrons that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness. These items include raw oysters, raw egg Caesar salad and hamburgers. Information on the ingredients of any item served will be provided upon request. Please direct inquiries to the restaurant manager.