

CHE AH CHI

Welcome to the majestic Boynton Canyon, originally known by the Apache name, Che Ah Chi.

The prehistoric waters, that once covered the Southwest, created red rock formations in Boynton Canyon, attracting those seeking places of natural beauty and rare energy. Our contemporary cuisine showcases Native American ingredients and features seasonal dishes with innovative flavors. We invite you to enjoy this distinctive dining experience.

Executive Chef José Martínez / Executive Sous Chef Chris Castro

STARTERS

Arizona Wild Mushroom Gnocchi ^{VEG DF}

White Asparagus, Deviled Egg Yolk,
Toasted Chili Threads

17

Scallop Ceviche* ^{GF DF}

Sour Manzanita Apple, Pomegranate,
Candied Pine Nuts, Jalapeño Espuma

20

Pima Corn Custard ^{VEG}

Pickled Tiny Vegetables, Pumpnickel Tuile,
Local Sprouts

16

Shrimp Cocktail Toast ^{DF}

Roasted Garlic Aioli, Tomato Jam,
Miner's Lettuce

18

Blue Corn-Dusted Kumato Tomato ^{GF VEG DF}

Strawberry Sauce Vierge, Macadamia Nuts,
Rainbow Micro Greens

15

SALADS

Mesquite Smoked Salmon Salad ^{GF}

Fish's Garden Greens, Toasted Rosemary Vinaigrette,
Berries, Manchego Cheese

16

Shaved Melon and Prosciutto ^{GF}

Arugula, Crow's Dairy Goat Cheese,
Acidic Emulsion

15

Chilled Peas & Carrots ^{GF VEG}

Caramelized Cipollini Onion, Herbed Yogurt,
Grapefruit, Smoked Almond

14

Che Ah Chi Caesar ^{GF}

Baby Romaine, Caesar Mousse,
Parmesan Crisp, Lemon Macaroon

17

LOCAL PURVEYORS

In honor of the rich food traditions and indigenous people of our region, our progressive cuisine incorporates carefully selected Native American ingredients from local purveyors, such as Ramona Farms and Blue Meets Greens.

COMPOSED FEATURES

Crispy Skin Red Snapper 38 ^{GF DF}

Quinoa Tabouli, Cucumber Volute, Tender Greens, Seka Hills Olive Oil Powder

Sherry Buttered Scallops 46 ^{GF}

Arizona Corn Sponge Cake, Spring Pea Variations, Wild Rice Crispy

Char-Grilled Bison Tenderloin* 65 ^{GF DF}

Ramona Farm Wheat Berries, Wild Spinach, Aleppo Chimichurri

Huckleberry-Glazed Duck Breast* 40 ^{GF}

Local Goat Cheese Semolina, Orange Fennel Salad, Duck Skin Crumb

Sous Vide Lamb Loin* 48 ^{GF}

Purple Potato Salad, Sunchoke Bisque, Romanesco, Smoked Jus

Veal Porterhouse* 59 ^{GF}

Buttered Popcorn Puree, Fire-roasted Peppers, Sweet Onion Compote

Wagyu Beef Sirloin* 50 ^{GF}

Airey Potato Cream, Asparagus Tips, Braised Tomato Glace

Iberico Pork Loin* 42 ^{GF DF}

Herb Poached Fingerlings, Baby Squash, Squash Flowers, Black Garlic Molasses

Yuma Spring Vegetable Chili 34 ^{GF VEGAN DF}

Squash, Heirloom Baby Carrot, Agave Corn Bread, Tofu Remoulade

À LA CARTE PROTEINS

Served with Truffle Compound and
Black Garlic Steak Sauce

Prime New York Strip Steak* 7 oz. 60

Beef Tenderloin* 45

Bone-In Ribeye* 22 oz. 65

SIDES 12

Ramona Farms Wheat Berries ^{DF}

Local Goat Cheese Semolina ^{GF}

Herb Poached Fingerling Potatoes ^{GF VEG DF}

Baby Spring Squash ^{GF VEG DF}

Asparagus ^{GF VEG DF}

Rainbow Carrots ^{GF VEG DF}

^{GF} - Can be prepared Gluten-Free ^{VEG} - Vegetarian ^{VEGAN} - Vegan ^{DF} - dairy-free - Please alert your server to any food allergies.

*Available cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.