



Lon's at the Hermosa Inn Welcomes Sonoran Brew Co.
With Keenan Bosworth from Pig & Pickle
September 28th, 2017

Arrival: Chula Seafood hand pass duo

tuna belly crudo

pickled watermelon rind, smoked salt, extra virgin olive oil

beet cured California yellowtail

pineapple chutney, tapioca cracker

BURNING BIRD, IPA

Crisp Niman Ranch pork belly

Pernod glaze, fennel apple salad

pink peppercorn tempura squash blossom

Dungeness crab, pickled fennel, sweet peppers & cucumbers

"SEVEN WIVES", SAISON

Cinnamon Roost Farm lambchetta

I'toi onion rub, "camp fire" local vegetables, hoppy lamb jus

SMOOTH REBEL, DOUBLE IPA

WHITE CHOCOLATE ALE "Intermezzo"

Marcona almond milk panna cotta

spent grain bread pudding, poached Wilcox pear

INBRTR IMPERIAL STOUT

executive chef – jeremy pacheco chef de cuisine – alejandro martinez
sous chefs – anthony rivera, phil palombi

at the hermosa