



Lon's at the Hermosa Inn Welcomes Justin Beckett & Sonoran Brew Co.
Featuring whey fed "blue butt" hog from Crow's Dairy
September 29th, 2016

head cheese croquette
house-made lemon jam
FRESH RASPBERRY ALE

smoked mcclendon beets
salted ham, crow's dairy feta, Willcox apples, arugula, chocolate vinaigrette
WHT CHCLT

pan seared scallop
crispy pork trotter, bacon-pink peppercorn-almond crumble, fennel-carrot puree
"Seven Wives" SAISON

porchetta
locally milled-goat cheese polenta, spicy garlic broccolini, hoppy pork jus
BURNING BIRD IPA

chocolate covered bacon
graham dust, house-made marshmallow, peanut butter mousse
INBRTR IMPERIAL STOUT

executive chef – jeremy pacheco chef de cuisine – alejandro martinez
sous chefs – joe hobson & tony huerta

L O N
at the hermosa