

El Tovar

Table D'Hôte Breakfast Menu

\$30

Choice of One

Grapefruit Brulé **GF, V**

Mascarpone, Pistachio, Sea Salt

Congress Tart **V**

Buttery Shortbread, Almond Frangipane, Raspberry Jam

Cinnamon Roll **V**

Freshly Baked Fluffy, Soft Yeast Roll with Cream Cheese Frosting

Choice of Entrée

Served with Breakfast Potatoes **GF, VG**

Croque Madame

Sourdough, Bechamel, Gruyere, Ham, Sunny side Up Eggs

Blue Corn Scrapple and Eggs

Braised Pork Shoulder, Blue Cornmeal

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken. Allergen information for all food available upon request.



TEL Tovar

Table D'Hôte Lunch Menu

\$40

Choice of Appetizer

Beet Tartare **GF, VG**

Classic Chilled Beet Salad, Lemon, Dijon, Cornichons

Chicken Consommé

Roasted Chicken Bone Broth, Chicken Liver Dumplings

Roasted Butternut Squash Bisque **GF, V**

Puree of Roasted Squash, Vegetable Broth, Maple Crème Fraiche

Choice of Entrée

Braised Mutton

Navajo Raised Lamb, Hatch Green Chiles, Hominy, Blue Corn Bread

Petit Bison Ribeye

Black Garlic Demiglace, Roasted Shallot Aioli

Crab Imperial

Crab Baked in Savory Cream Sauce

Seared Portabella **VG**

Spinach Puree, Wild Rice Pilaf, Roasted Vegetable Sauce

Choice of Two Sides

Roasted Root Vegetables **VG**

Sunchokes, Parsnip, Sweet Potato, Rutabaga & Pearl Onion

Whipped Cream Cheese Mashed Potato **V**

Green Beans **V**

Lemon, Butter, Shallots & Herbs

Honey Garlic Carrot Medley **V**

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El Tovar

Table D'Hôte Dinner Menu

Choice of Appetizer

Beet Tartare *GF, VG*

Classic Chilled Beet Salad, Lemon, Dijon, Cornichons

Chicken Consommé

Roasted Chicken Bone Broth, Chicken Liver Dumplings

Roasted Butternut Squash Bisque *GF, V*

Puree of Roasted Squash, Vegetable Broth, Maple Crème Fraiche

Choice of Entrée

Braised Lamb Shank \$62

Rich Pomegranate Demi

Grilled Bison Ribeye \$78

Black Garlic Demiglace, Roasted Shallot Aioli

Crab Imperial \$65

Crab Baked in Savory Cream Sauce

Seared Portabella \$48 *VG*

Spinach Puree, Wild Rice Pilaf, Roasted Vegetable Sauce

Choice of Two Sides

Roasted Root Vegetables *VG*

Sunchokes, Parsnip, Sweet Potato, Rutabaga & Pearl Onion

Whipped Cream Cheese Mashed Potato *V*

Green Beans *V*

Lemon, Butter, Shallots & Herbs

Honey Garlic Carrot Medley *V*

Choice of Dessert

Cheddar Apple Pie

Congress Tart with berry compote

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