



LV Bistro offers our guests spectacular views of the pool and surrounding picturesque landscape, unrivaled service and a wide selection of “Fresh American Cuisine.” Join us in this warm and casual atmosphere for what is sure to be an excellent dining experience.

“Fresh American Cuisine” sums up our goal to bring you the freshest local, organic produce and all natural meats, you can be assured that we feature only the finest ingredients – freshly harvested fruits and vegetables, farm-fresh eggs and the highest quality meats and cheeses – all produced from local farms and nearby purveyors whenever possible – from sustainable seafood to organic coffee, iced tea and wines.

## PRIVATE DINING OVERVIEW



### THE PATIO

The outdoor patio overlooks the South Pool and TPC Stadium Golf Course. Covered by a trellis, the patio is the perfect outdoor location to enjoy the weather day or night while savoring the perfect meal.

Accommodates up to 30 guests seated, 50 guests reception style

### PRIVATE DINING ROOMS

Private Dining Spaces include two exclusive indoor rooms. Our Small Private Dining Room accommodates up to 10 guests, the Large Private Dining Room accommodates up to 36 guests.

### THE IRONWOOD SEMI PRIVATE ROOM

An exclusive, semi private area of the restaurant. The Ironwood Room accommodates up to 25 guests seated, 40 guests reception style



## PLATED DINNER MENUS

### THREE COURSE MENU

*Choice of:*

#### **SINGH FARMS ORGANIC GREENS**

Ultra Mini Carrots • Baby Beets • Tomatoes • Heirloom Radish • Cucumbers  
Fresh Herb Garden Vinaigrette

or

#### **BRANDIED ONION SOUP**

Spanish, White and Seasonal Sweet Onions • Brioche Crouton • Monterey Jack Cheese

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*Choice of:*

#### **ROTISSERIE AZ CHICKEN**

Half Sonoma Natural Chicken • Yukon Gold Potatoes  
Singh Farms Honey Violet Mustard Jus

or

#### **GRILLED SUSTAINABLE SALMON\***

Oil Cured Olive Tapenade • Roman Artichokes  
PEI Mussel Saffron Broth

or

#### **CAST IRON ALL NATURAL HANGER STEAK\***

Local Fingerling Potatoes • Glazed Baby Vegetables  
Chimichurri

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#### **DESSERT FLIGHT**

**ORGANIC CARROT CAKE** • Cream Cheese Mousse, Moist Carrot Cake, Maple Candied Walnuts  
**WARM PEACH COBLER** • California Peaches, Lavender Streusel, Country Honey Ice Cream, Bee Pollen  
**STRAWBERRY ICE BOX CHEESECAKE** • Citrus Cream Cheese Mousse, Baked Strawberry  
Cheesecake Surprise, Crushed Graham Shortbread, Strawberry Leather

\$58.00++ Per Person

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. These items include raw shellfish and any proteins cooked to order.

Prices are Per Person - Plus Tax (7.95%) and Gratuity (22%)  
Final Guest Count Guarantee is Due 72 Hours in Advance

## *PLATED DINNER MENUS*

### **FOUR COURSE MENU**

#### **DUNGENESS CRAB CAKES**

Sweet and Sour Local Vegetables • Tohono Farms Saguaro Blossom Syrup



#### **SINGH FARMS ORGANIC GREENS**

Ultra Mini Carrots • Baby Beets • Tomatoes • Heirloom Radish • Cucumbers  
Fresh Herb Garden Vinaigrette



*Choice of:*

#### **ROTISSERIE AZ CHICKEN**

Half Sonoma Natural Chicken • Yukon Gold Potatoes  
Singh Farms Honey Violet Mustard Jus

or

#### **SEARED DIVER SCALLOPS\***

Salsify Gratin • Bloomsburg Spinach  
Pumpkin Vinaigrette

or

#### **CAST IRON ALL NATURAL HANGER STEAK\***

Local Fingerling Potatoes • Glazed Baby Vegetables  
Chimichurri



#### **ARIZONA DESSERT FLIGHT**

**SASPARILLA FLOAT** • Sioux City Sasparilla, Mexican Vanilla Bean Ice Cream, Licorice Nugget, Sugar Straw  
**WARM PEACH COBBLER** • California Peaches, Lavender Streusel, Country Honey Ice Cream, Bee Pollen  
**ARIZONA ROCKY ROAD** • Milk Chocolate, Toasted Pecans, Marshmallows

\$66.00++ Per Person

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## PLATED DINNER MENUS

### FIVE COURSE MENU

*Please Choose One:*

#### **PORCINI MUSHROOM RISOTTO**

Porcini • Fava Beans • Young Rosemary • Truffled Cheese

or

#### **MARINATED SUSTAINABLE SALMON\***

Compressed Cucumbers • Red Onions • Mixed Wilcox Apple Slaw

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#### **SINGH FARMS ORGANIC GREENS**

Ultra Mini Carrots • Baby Beets • Tomatoes • Heirloom Radish • Cucumbers  
Fresh Herb Garden Vinaigrette

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#### **SORBET INTERMEZZO**

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*Choice of:*

#### **ALL NATURAL PORK TENDERLOIN**

Ricotta Dumplings • Romano Beans • Baby Rainbow Chard • Cognac Pan Jus

or

#### **ROASTED MOROCCAN LAMB**

Roasted Lamb Loin • Stewed Tomatoes • Local Vegetables • Moroccan Spices • Dried Fruit

or

#### **CAST IRON ALL NATURAL HANGER STEAK\***

Local Fingerling Potatoes • Glazed Baby Vegetables • Chimichurri

or

#### **SUSTAINABLE SEAFOOD CIOPPINO**

Diver Scallops • Dungeness Crab • PEI Mussels • Daily Fresh Fish • Spicy Tomato Broth  
Artisanal Sourdough Croutons

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#### **CHOCOLATE DESSERT FLIGHT**

**RED VELVET** • Classic Flavors, Crunchy Chocolate Pearls

**ARIZONA ROCKY ROAD** • Milk Chocolate, Toasted Pecans, Marshmallows

**PEANUT BUTTER & CHOCOLATE** • Chocolate Panna Cotta, Peanut Butter Cream, Fudge  
Sauce, Crushed Salty Peanut Brittle, Chocolate Macaroon

\$74.00++ Per Person

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## *ITALIAN FAMILY STYLE DINNER*

### **SALAD**

#### **BABY ROMAINE**

Prosciutto • Flavorino Cherry Tomatoes  
Creamy Parmesan

### **RISOTTO**

#### **PORCINI MUSHROOM RISOTTO**

Porcini • Fava Beans • Young Rosemary • Truffled Cheese

### **FLATBREADS**

Whole Wheat, House Made, Thin Crust, Flatbreads  
(Each Flatbread Serves 2)

*Please Select Up to 3:*

- **PROSCIUTTO, MOZZARELLA COMPANY CRESCENZA CHEESE, AZ DATES, ORGANIC ARUGULA SALAD**
- **ROASTED SEASONAL VEGETABLES, MOZZARELLA and RICOTTA**
- **NATURAL BRAISED BEEF, CRÈME FRAICHE, LOCAL PEARS, ROSEMARY INFUSED RED WINE SYRUP**
- **FORAGED MUSHROOMS, LOCAL FLAVORINO TOMATOES, GARLIC, TRUFFLE OIL and MASCARPONE**
- **CLUSTERED WILCOX TOMATOES and FRESH MOZZARELLA**
  - **BUILD YOUR OWN**

### **SIDES**

#### **CHEF'S SPECIAL**

Using Today's Freshest Farmers Market Vegetables

### **DESSERT**

#### **TIRAMISU**

\$44.00 Per Person

Prices are Per Person - Plus Tax (7.95%) and Gratuity (22%)  
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