

TORO

BY CHEF RICHARD SANDOVAL

Private Dining

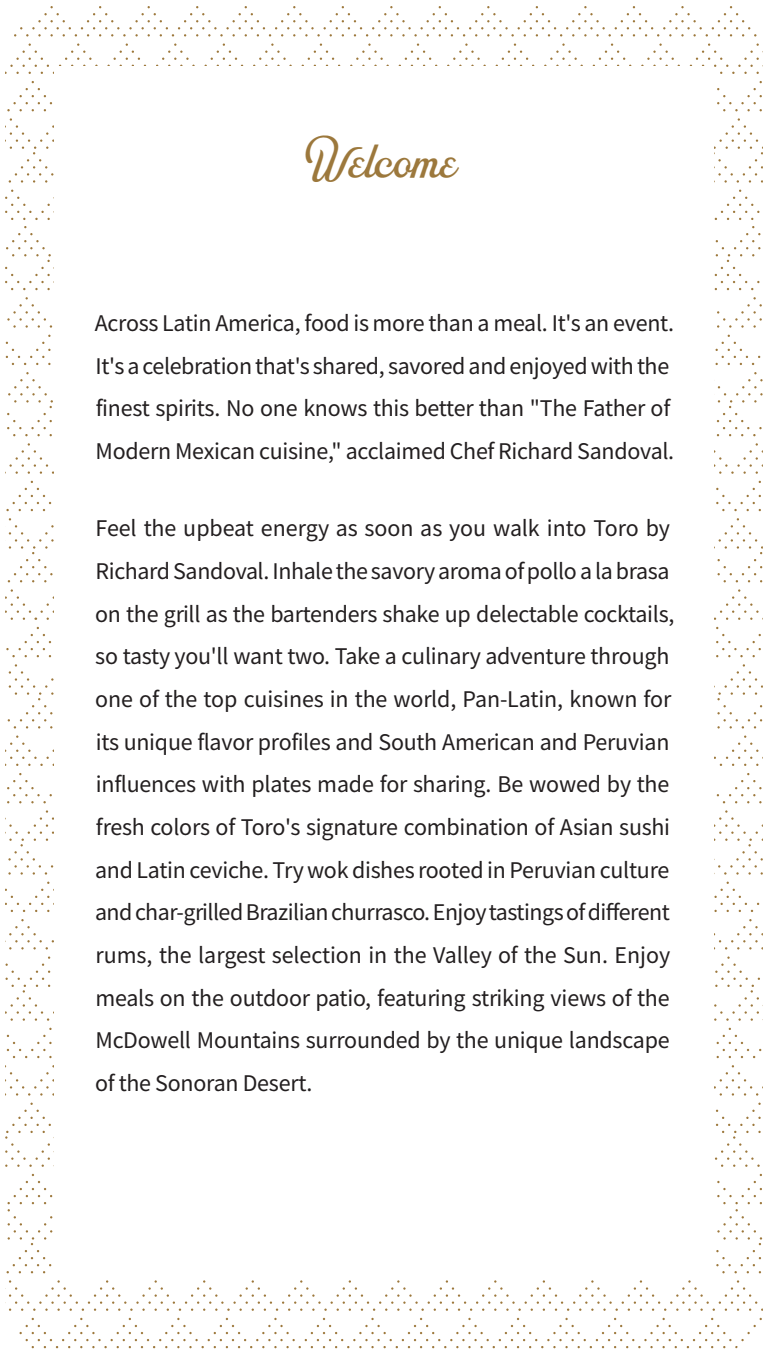


&

EXPERIENCES

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(480) 585-2694 | [SCOTTSDALEPRINCESS.COM/TORO](https://scottsdaleprincess.com/toro)
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Welcome

Across Latin America, food is more than a meal. It's an event. It's a celebration that's shared, savored and enjoyed with the finest spirits. No one knows this better than "The Father of Modern Mexican cuisine," acclaimed Chef Richard Sandoval.

Feel the upbeat energy as soon as you walk into Toro by Richard Sandoval. Inhale the savory aroma of pollo a la brasa on the grill as the bartenders shake up delectable cocktails, so tasty you'll want two. Take a culinary adventure through one of the top cuisines in the world, Pan-Latin, known for its unique flavor profiles and South American and Peruvian influences with plates made for sharing. Be wowed by the fresh colors of Toro's signature combination of Asian sushi and Latin ceviche. Try wok dishes rooted in Peruvian culture and char-grilled Brazilian churrasco. Enjoy tastings of different rums, the largest selection in the Valley of the Sun. Enjoy meals on the outdoor patio, featuring striking views of the McDowell Mountains surrounded by the unique landscape of the Sonoran Desert.

TORO

BY CHEF RICHARD SANDOVAL



PRIVATE DINING \ ROOMS & EXCLUSIVES

EXCLUSIVE TORO RESTAURANT & PATIO RECEPTION

Toro by Richard Sandoval is strategically designed to host social and business events alike. The landscape offers private patios with beautiful views of the sunset and McDowell Mountains. Toro offers the ability to provide private spaces inside and out for seated events and receptions. Multiple bars create an open floorplan with the ability to entertain all crowds.

TORO INDOOR EXCLUSIVE

Entertain up to 200 guests in our newly renovated restaurant. Toro offers plated, family style and reception events to create a warm and inviting environment. Live entertainment creates a wonderful mood in the Latin inspired space.

WEDDINGS

Seating for up to 500 located on the lawn overlooking the 18th green and fairway of the TPC Scottsdale Stadium Course and lake. Sunset views and picturesque nights provide a beautiful backdrop for your special day.

TORO / STADIUM COURSE PATIO RECEPTION EXCLUSIVE

Entertain up to 300 of your closest friends and coworkers on our multi-level patio overlooking the beautiful desert landscape and fairways. Private bars and entertainment are available, and fully customizable to your group.

RESTAURANT RECEPTION EXCLUSIVE

Toro by Richard Sandoval, including patios and lawn are available to be fully private. Select your perfect day and transform the entire space as your own. Enjoy year round sunshine and beautiful desert sunsets finishing with beautiful star filled night skies.

TORO PATIOS

Enjoy seating for 80 with spectacular views of the TPC Scottsdale Stadium Course—home of the Waste Management Phoenix Open. Reception or dining areas available for any meal period. Equipped with misters and heaters for dining year-round. Patio awning provides additional shade and creates an intimate al-fresco dining experience.

TPC SCOTTSDALE LOWER PATIO

Seating for up to 100 with spectacular views of the greenery and lake. Reception or dining options are available with live entertainment and activities will make this space feel intimate yet expansive.

HAPPY HOUR PATIO

This reception space for 60 offers spectacular views of the TPC Scottsdale Stadium Course. Reception or dining areas available with full bar and live entertainment.

EL CAZADOR ALCOVE

Private dining room offering views of the McDowell Mountains. El Cazador Alcove comfortably seats 40 people and offers an attached private patio for receptions up to 40 people. Personal audio & video is available for you upon request.

EL CAZADOR PRIVATE PATIO RECEPTION

Seating area for 10, attached to the El Cazador Room. Private reception patio offering spectacular views of the McDowell Mountains and the beautiful fairways to the south.

FAMILIA VERANDA

This private outside dining space with Seating for up to 20 offers bistro lighting and picturesque views is perfect for an intimate event. The space is fully customizable to host any business or social event year-round.

THUNDERBIRD ROOM AT TPC SCOTTSDALE

This private event space with a spacious private balcony offers a beautiful terrace with a wonderful backdrop to host up to 100 guests. Start off with a cocktail party with a private bartender outside and finish the night with a seated or buffet lunch or dinner.

THUNDERBIRD ROOM PRIVATE PATIO RECEPTION AREA

Outside Seating for 60 and reception for up to 100 outside, with views of the TPC Scottsdale Stadium Course. Private bartenders and live music can anchor the space to create a comfortable setting for your next event.



RECEPTION \ EXPERIENCES, ENHANCERS & ENTERTAINMENT

CIGAR ROLLER

Enjoy fresh cigars on site rolled by an authentic torcedor. The torcedor entertains your group with stories, history and in depth knowledge of cigars.

LATIN GUITARIST

Enhance your dining experience with the sounds of a solo or duo of latin guitars during your event.

SALSA OR FLAMENCO DANCE DUO INSTRUCTION OR SHOW

Spice up your event with traditional latin dancing! A duo of professional dancers put on a lively, interactive performance to make your event one to be remembered.

FIREWORKS

Enjoy fireworks overlooking the iconic TPC Scottsdale Golf Course.

CONTACT FOR PRICING INFORMATION.

Minimum of two weeks needed to coordinate permits and local resident awareness.

Entertainment provided by Studio F Designs.

For more information, please call (480) 585-2643



RECEPTION \ EXPERIENCES, ENHANCERS & ENTERTAINMENT (CONT'D)

WELCOME COCKTAIL

Guests are greeted with Toro signature cocktail, customized to your guest's palate and escorted to the event space. This is the perfect way to welcome your guests and introduce them to Rum.

COCKTAILS ARE \$13/PERSON.

AGAVE TASTING

Curated by our in-house spirits specialist.

RUM TASTING

Curated by our in-house spirits specialist.

JAPANESE WHISKY TASTING

Curated by our in-house spirits specialist.

AFTER DINNER CIGAR SERVICE

Enjoy a cigar from a premium selection enjoyed al fresco in our lounge surrounded by the Sonoran Desert.





RECEPTION \ BREAKFAST

CONTINENTAL BUFFET: \$25/PERSON.

COFFEE

FRESHLY-BREWED, REGULAR, DECAFFEINATED UPON REQUEST

FRESHLY-SQUEEZED JUICES

ORANGE, GRAPEFRUIT, CRANBERRY JUICE

FRESH FRUIT SALAD

SEASONAL FRUIT

MINIATURE CROISSANTS, MUFFINS & PASTRIES

ASSORTED FRUIT PRESERVES, BUTTER

HEALTH & WELLNESS TEAS

ENHANCEMENTS

FRUIT & YOGURT PARFAITS +\$7/PERSON.

BREAKFAST MEETING BUFFET: \$30/PERSON.

COFFEE

FRESHLY-BREWED, REGULAR, DECAFFEINATED UPON REQUEST

FRESHLY-SQUEEZED JUICES

ORANGE, GRAPEFRUIT, CRANBERRY JUICE

BAGELS

ASSORTED CREAM CHEESES

FRESH FRUIT DISPLAY

INDIVIDUAL YOGURT DISPLAY

BREAKFAST SANDWICHES

CHOICE OF TWO:

- BOLILLO BREAD, FRIED EGG, HONEY-CURED HAM, ARUGULA, MANCHEGO, CHIPOTLE MAYO
- FRIED EGG, CHEDDAR, ENGLISH MUFFIN
- SCRAMBLED EGG, ARGENTINIAN SAUSAGE, FRIED POTATOES, SMOKED GUACAMOLE, ONIONS, POBLANO PEPPERS, FLOUR TORTILLA

TORO BREAKFAST EXPERIENCE BUFFET: \$42/PERSON.

SCRAMBLED CAGE FREE EGGS

CRISPY BACON & CHORIZO SAUSAGE

CHIMICHURRI FINGERLING POTATOES

CHURRO FRENCH TOAST

SEASONAL FRUIT

FRESH BAKED PASTRIES

COFFEE

FRESHLY-BREWED, REGULAR, DECAFFEINATED UPON REQUEST

FRESHLY-SQUEEZED JUICES

ORANGE, GRAPEFRUIT, CRANBERRY JUICE

ENHANCEMENTS

CHILAQUILES +\$6/PERSON.

TOTOPOS, CARAMELIZED ONION, SALSA VERDE, CREMA, RED ONION, RADISH, COTIJA, FRIED EGG

TORO BENEDICT +\$8/PERSON.

CORN MASA SOPE, BLACK BEANS, CARNITAS, POACHED EGG, PICO DE GALLO, SALSA VERDE, HOLLANDAISE

AVOCADO TOAST +\$4/PERSON.

ARTISANAL NOBLE BREAD, WHIPPED BURRATA, ESQUITES, BABY ARUGULA, CHIMICHURRI

BURRO +\$6/PERSON.

FLOUR TORTILLA, SCRAMBLED EGGS, OAXACA CHEESE, CHORIZO, JALAPEÑO, CARAMELIZED ONIONS, BELL PEPPERS, FRENCH FRIES

CHIFA STYLE FRIED RICE +\$6/PERSON.

CHORIZO, CHICKEN, SHRIMP, CARNITAS, EGG, ASIAN VEGETABLES

SHIFT COLD BREW COFFEE +\$8/PERSON.

INDIVIDUAL CANS

INDIVIDUAL BOTTLED KOMBUCHA TEAS +\$12/PERSON.

MIMOSA BAR +\$16/PERSON.

AN ASSORTMENT OF TRADITIONAL AND CREATIVE GARNISHES AND JUICES TO BUILD YOUR OWN PERFECT BRUNCH GLASS OF BUBBLY

BLOODY MARY BAR +\$22/PERSON.

AN ASSORTMENT OF TRADITIONAL AND CREATIVE GARNISHES AND JUICES TO BUILD YOUR OWN PERFECT BRUNCH BLOODY MARY

SPARKLING GREET +\$15/PERSON.

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RECEPTION \ TWO-COURSE LUNCH

PLATED: \$43/PERSON. • FAMILY STYLE: \$50/PERSON. • BUFFET: \$56/PERSON.
Add assorted fresh baked cookies +\$4/person.

FIRST COURSE CHOICE OF TWO.

CAESAR SALAD

ROMAINE, HEIRLOOM CHERRY TOMATOES,
NOBLE BREAD CROUTONS, PARMESAN, GARLIC DRESSING

AVOCADO SALAD

MESCLUN, CHERRY TOMATOES, CHARRED CORN, QUESO SPREAD,
FRIED GARBANZO, AJÍ-MIEL DRESSING

WATERMELON HEIRLOOM TOMATO & BURRATA SALAD

HEIRLOOM TOMATO, MIXED CRESS, SHAVED FENNEL,
TOMATO DRESSING, BALSAMIC REDUCTION

CRISPY ROCK SHRIMP

AJÍ AMARILLO AIOLI, PICKLED CHILI, CRUNCHY GARLIC

CRISPY CALAMARI

PICKLED CHILIES, PICKLED CHILI TARTAR, CHARRED LEMON

SECOND COURSE CHOICE OF THREE.

CHIFA STYLE FRIED RICE

CHORIZO, CHICKEN, SHRIMP, CARNITAS, EGG,
ASIAN VEGETABLES

CUBANO SANDWICH

FRENCH BREAD, PULLED PORK, HAM, SWISS CHEESE,
BLACK HABANERO MUSTARD, HOUSE-MADE PICKLED CUCUMBERS

TORO BURGER

HOUSE-MADE BRISKET BURGER BLEND, MIXED GREENS,
HOUSE-MADE PICKLE, CHEDDAR CHEESE, BACON MORITA JAM,
GARLIC CREMA

SALMON

MISO MARINADE, BOK CHOY, SHIITAKE MUSHROOM,
BACON MORITA CHILI JAM, ACHIOTE PONZU

GRILLED CHICKEN SANDWICH

ACHIOTE MARINADE CHICKEN, TRUFFLE AIOLI, TOMATO,
PROVOLETA CHEESE, BELL PEPPERS

WELCOME GREET +\$15/PERSON.
SPARKLING WINE • BEER • SELTZER • CANNED COCKTAIL

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PRIVATE DINING \ ARTISAN BOXED LUNCHES

\$36/PERSON.

*Quantities of each are due a week prior to event.
Add individual bottled water \$4/person.*

CHOICE OF THREE SELECTIONS.

INCLUDES HAND CRAFTED ARTISAN SANDWICH, CHIPS, CHOCOLATE CHIP COOKIE,
BREAD AND BUTTER PICKLES AND CONDIMENTS.

OVEN-ROASTED TURKEY

APPLEWOOD SMOKED BACON, JACK CHEESE, CHIPOTLE MAYONNAISE, SOURDOUGH

PEPPERED ROAST BEEF

PROVOLONE, SHERRY CARAMELIZED ONION, ARUGULA, ONION ROLL

SHAVED COUNTRY HAM

CREAMY DELI MUSTARD, ARUGULA, SHAVED RED ONION, TOMATO, BACON, HAVARTI, COUNTRY SOURDOUGH

SLICED CHICKEN

TOMATO PESTO, PROVOLONE, ARUGULA, CIABATTA

CAPRESE

FRESH MOZZARELLA, BEEFSTEAK TOMATOES, BASIL PESTO, BALSAMIC, FOCACCIA

ITALIAN VEGETARIAN

HERB ROASTED VEGETABLES, WHIPPED RICOTTA, ARUGULA, TOMATO PESTO, COUNTRY LOAF WRAPS

GRILLED PORTOBELLO

ROASTED PEPPER, SPINACH, CARAMELIZED ONION JAM, PROVOLONE, GOLDEN WHEAT TORTILLA

CHICKEN SALAD

SHAVED VEGETABLES, BUTTER LETTUCE, PESTO AIOLI, QUINOA, SPINACH TORTILLA

WELCOME GREET +\$15/PERSON.
BEER • SELTZER • COCKTAIL

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PRIVATE DINING \ SHOTGUN LUNCH

BUFFET: \$44/PERSON.

SALADS

CHOICE OF TWO SALADS.

AVOCADO SALAD

MESCLUN, CHERRY TOMATOES, CHARRED CORN, QUESO SPREAD, FRIED GARBANZO, AJÍ-MIEL DRESSING

CAESAR SALAD

ROMAINE, HEIRLOOM CHERRY TOMATOES, NOBLE BREAD CROUTONS, PARMESAN, GARLIC DRESSING

WATERMELON HEIRLOOM TOMATO & BURRATA SALAD

HEIRLOOM TOMATO, MIXED CRESS, SHAVED FENNEL, TOMATO DRESSING, BALSAMIC REDUCTION

CHIPOTLE MAC & CHEESE

TOASTED BREADCRUMBS, SCALLIONS

POTATO SALAD

WHOLE GRAIN MUSTARD, CELERY, SMOKED BACON

SANDWICHES

CHOICE OF TWO SANDWICHES.

TORO BLT

SOURDOUGH TOAST, SMOKED CHILE MAYO, BACON JAM, ICEBERG LETTUCE, TOMATO

CUBANO SANDWICH

FRENCH BREAD, PULLED PORK, HAM, SWISS CHEESE, BLACK HABANERO MUSTARD, HOUSE-MADE PICKLED CUCUMBERS

TORO DOG

ALL BEEF HOT DOG, BLACK BEANS, BACON, CHIPOTLE MAYO, MUSTARD, PICO DE GALLO, ESCABECHE

GRILLED CHICKEN SANDWICH

ACHIOTE MARINADE CHICKEN, TRUFFLE AIOLI, TOMATO, PROVOLETA CHEESE, BELL PEPPERS

ALL BEEF SLIDERS

HAWAIIAN SWEET ROLL, BACON JAM, CHIPOTLE AIOLI, ARUGULA

WELCOME GREET +\$15/PERSON.
BEER • SELTZER • COCKTAIL

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PRICES DO NOT INCLUDE GRATUITY, STATE TAX (8.05%) AND TAXABLE SERVICE CHARGE. ITEMS SUBJECT TO CHANGE SEASONALLY.

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RECEPTION \ OPTIONS

Stations

STREET TACOS \$28/PERSON.

(Based on maximum of 90 minutes. +\$10/person every 30 mins add'l.)

CHOICE OF THREE:

SHRIMP

CHICKEN

CARNE ASADA

CARNITAS

MUSHROOM & PEPPERS

TOPPINGS: SALSA ROJA, SALSA VERDE, PICO DE GALLO, CILANTRO, ONION, CREMA, CABBAGE, COTIJA CHEESE, LIMES

SUSHI \$32/PERSON.

(Based on maximum of 90 minutes. +\$10/person every 30 mins add'l.)

SALMON ROLL | CALIFORNIA ROLL | ANGRY TUNA ROLL

SUSHI ENHANCEMENTS

Additional +\$7/person:

SPICY TRUFFLE DYNAMITE ROLL | SASHIMI & NIGIRI

EEL & AVO ROLL | CRUNCHY SHRIMP ROLL

ANTICUCHOS \$30/PERSON.

(Based on maximum of 90 minutes. +\$10/person every 30 mins add'l.)

Optional chef attendant \$150.

CHOICE OF THREE SKEWERS:

RIBEYE

ROCOTO PURÉE, SHISHITO PEPPERS

CAMARONES

AJI AMARILLO SAUCE, CILANTRO

PORK BELLY

PINEAPPLE, SCALLIONS

CUSCO CHICKEN

CRIOLLA SALSA

GRILLED VEGGIE

ZUCCHINI, PEPPERS, SALSA VERDE

Passed or Stationary

SELECTION OF THREE.

PASSED: \$18/PERSON. • STATIONARY: \$23/PERSON. (EVERY 30 MINS)

SELECTION OF FIVE.

PASSED: \$27/PERSON. • STATIONARY: \$32/PERSON. (EVERY 30 MINS)

HOT

MINI CRAB CAKES

MANGO CHILI SALSA, TOBIKO

LOMO SALTADO CROÛTE

BEEF FILET, CRUSTINI, GRILLED ONION, HEIRLOOM TOMATO, SMOKED SALT

CUBANO BITE

FRENCH BREAD, PULLED PORK, HAM, SWISS CHEESE, BLACK HABANERO MUSTARD, HOUSE-MADE PICKLED CUCUMBERS

EDAMAME POT STICKERS

CHILI CRUNCH, PONZU, SCALLION

SWEET CORN EMPANADAS

AJI MIRASOL, AVOCADO PURÉE, MANCHENGO CHEESE, CHIMICHURRI

CUSCO CHICKEN BITES

ACHIOTE, CRIOLLA SALSA

COLD

SHRIMP TOSTADA

PICO DE GALLO, SPICY MAYO, AVOCADO

HAMACHI CEVICHE

AJI AMARILLO, MANGO, CILANTRO, RED ONION

POKE BOWL

PONZU CUCUMBER, SEAWEEED SALAD, MANGO, EDAMAME, RED ONION RICE, SESAME SEED, FURIKAKE

SUSHI BITE

SPICY TUNA, YUZU AIOLI

SWEET CORN CROÛTE

CRUSTINI, ESQUITES, CHIPOTLE AIOLI, CILANTRO, FRESNO

WELCOME GREET +\$15/PERSON.

SPARKLING WINE • BEER • SELTZER • CANNED COCKTAIL

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DINNER \ THE FARMER

PLATED: \$72/PERSON. • FAMILY-STYLE: \$80/PERSON. • BUFFET: \$92/PERSON.

STARTER

PAN DE BONO

GLUTEN FREE COLOMBIAN CHEESE BREAD, SERVED WITH ROCOTO SALSA

STARTER ENHANCEMENT

CHIPOTLE QUESO DIP +\$5/PERSON.

GUACAMOLE +\$5/PERSON.

FIRST COURSE

CHOICE OF ONE:

CAESAR SALAD

ROMAINE, HEIRLOOM CHERRY TOMATOES, NOBLE BREAD CROUTONS, PARMESAN, GARLIC DRESSING

AVOCADO SALAD

MESCLUN, CHERRY TOMATOES, CHARRED CORN, QUESO SPREAD, FRIED GARBANZO, AJÍ-MIEL DRESSING

FIRST COURSE ENHANCEMENT

CHEF SELECTION SUSHI PLATTER +\$20/PERSON.

OUR DAILY OFFERING OF SPECIALLY CURATED, CHEF-SELECTED SUSHI

MAINS

SALMON

MISO MARINADE, BOK CHOY, SHIITAKE MUSHROOM, BACON MORITA CHILI JAM, ACHIOTE PONZU

CUSCO CHICKEN

ACHIOTE MARINATED, CRIOLLA SALSA, MASHED POTATOES, ASPARUGUS

HANGER STEAK

ARGENTINIAN CHIMICHURRI, CHIMICHURRI POTATOES, SHISHITOS
UPGRADE TO FILET +\$10/PERSON.

MAIN ENHANCEMENT

42 OZ. TOMAHAWK +\$30/PERSON.

Only available for family-style dinners.

SIDES +\$8/PERSON. *(Served Family-Style)*

HEIRLOOM CARROTS

PEPITA PISTÚ, CASHEW NUT AIOLI, PASSION FRUIT HONEY

POTATOES THREE WAYS

CRISPY POTATO, ROASTED FINGERLING MASHED POTATO
RED WINE ANCHO SAUCE

CRISPY BRUSSELS SPROUTS

PICKLED GOLDEN RAISINS, SHERRY VINAIGRETTE, COTIJA CHEESE

ESQUITES MAC & CHEESE

CHARRED CORN, CHIPOTLE CREMA, COTIJA, CILANTRO, TAJÍN, BREADCRUMBS

DESSERTS

CHOICE OF ONE:

PASSIONFRUIT MOCHI

TOASTED MERINGUE, CRISPY MANGO, COCONUT TUILE

TRES LECHES

RASPBERRY CRUNCH, VANILLA CREMA, SEASONAL BERRIES

DESSERT ENHANCEMENT

LA BOMBA EXPERIENCE +\$10/PERSON.

CHOCOLATE HALF SPHERE, SEASONAL SORBET,
DULCE DE LECHE ICE CREAM, PISTACHIO ICE CREAM,
BERRIES, CRUMBLE, VANILLA AND CANDY PISTACHIOS

DESSERT DUO +\$5/PERSON.

WELCOME GREET +\$15/PERSON.

SPARKLING WINE • BEER • SELTZER • COCKTAIL

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PRICES DO NOT INCLUDE GRATUITY, STATE TAX (8.05%) AND TAXABLE SERVICE CHARGE. ITEMS SUBJECT TO CHANGE SEASONALLY.

TORO

BY CHEF RICHARD SANDOVAL



DINNER \ THE GAUCHO

PLATED: \$81/PERSON. • FAMILY-STYLE: \$91/PERSON. • BUFFET: \$99/PERSON.

STARTER

PAN DE BONO

GLUTEN FREE COLOMBIAN CHEESE BREAD, SERVED WITH ROCOTO SALSA

STARTER ENHANCEMENT

CHIPOTLE QUESO DIP +\$5/PERSON.

GUACAMOLE +\$5/PERSON.

FIRST COURSE

CHOICE OF ONE:

WATERMELON HEIRLOOM TOMATO & BURRATA SALAD

HEIRLOOM TOMATO, MIXED CRESS, SHAVED FENNEL,
TOMATO DRESSING, BALSAMIC REDUCTION

CAESAR SALAD

ROMAINE, HEIRLOOM CHERRY TOMATOES, NOBLE BREAD CROUTONS,
PARMESAN, GARLIC DRESSING

FIRST COURSE ENHANCEMENT

CHEF SELECTION SUSHI PLATTER +\$20/PERSON.

OUR DAILY OFFERING OF SPECIALLY CURATED, CHEF-SELECTED SUSHI

MAINS

SALMON

MISO MARINADE, BOK CHOY, SHIITAKE MUSHROOM,
BACON MORITA CHILI JAM, ACHIOTE PONZU

CUSCO CHICKEN

ACHIOTE MARINATED, CRIOLLA SALSA, MASHED POTATOES, ASPARUGUS

NEW YORK STRIPLOIN

ARGENTINIAN CHIMICHURRI, CHIMICHURRI POTATOES, SHISHITOS
UPGRADE TO FILET +\$10/PERSON.

MAIN ENHANCEMENT

42 OZ. TOMAHAWK +\$30/PERSON.

Only available for family-style dinners.

SIDES +\$8/PERSON. *(Served Family-Style)*

HEIRLOOM CARROTS

PEPITA PISTÚ, CASHEW NUT AIOLI, PASSION FRUIT HONEY

POTATOES THREE WAYS

CRISPY POTATO, ROASTED FINGERLING MASHED POTATO
RED WINE ANCHO SAUCE

CRISPY BRUSSELS SPROUTS

PICKLED GOLDEN RAISINS, SHERRY VINAIGRETTE, COTIJA CHEESE

ESQUITES MAC & CHEESE

CHARRED CORN, CHIPOTLE CREMA, COTIJA, CILANTRO,
TAJÍN, BREADCRUMBS

DESSERTS

CHOICE OF ONE:

CHOCOLATE CHEESECAKE

DULCE DE LECHE WHIPPED GANACHE, COCOA CRUMBLE

PASSIONFRUIT MOCHI

TOASTED MERINGUE, CRISPY MANGO, COCONUT TUILE

DESSERT ENHANCEMENT

LA BOMBA EXPERIENCE +\$10/PERSON.

CHOCOLATE HALF SPHERE, SEASONAL SORBET,
DULCE DE LECHE ICE CREAM, PISTACHIO ICE CREAM,
BERRIES, CRUMBLE, VANILLA AND CANDY PISTACHIOS

DESSERT DUO +\$5/PERSON.

WELCOME GREET +\$15/PERSON.

SPARKLING WINE • BEER • SELTZER • COCKTAIL

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PRICES DO NOT INCLUDE GRATUITY, STATE TAX (8.05%) AND TAXABLE SERVICE CHARGE. ITEMS SUBJECT TO CHANGE SEASONALLY.

TORO

BY CHEF RICHARD SANDOVAL



DINNER \ THE MATADOR

PLATED: \$99/PERSON. • FAMILY-STYLE: \$109/PERSON. • BUFFET: \$119/PERSON.

STARTER

PAN DE BONO

GLUTEN FREE COLOMBIAN CHEESE BREAD, SERVED WITH ROCOTO SALSA

STARTER ENHANCEMENT

CHIPOTLE QUESO DIP +\$5/PERSON.

GUACAMOLE +\$5/PERSON.

FIRST COURSE *(Served Family-Style)*

CORN EMPANADA

AJI AMARILLO, MOZZARELLA, CILANTRO, CHIMICHURRI

CRISPY CALAMARI

CHIPOTLE AIOLI, PICKLED CHILIES, GINGER SCALLION SAUCE

FIRST COURSE ENHANCEMENT

CHEF SELECTION SUSHI PLATTER +\$20/PERSON.

OUR DAILY OFFERING OF SPECIALLY CURATED, CHEF-SELECTED SUSHI

SECOND COURSE

CHOICE OF ONE:

AVOCADO SALAD

MESCLUN, CHERRY TOMATOES, CHARRED CORN, QUESO SPREAD, FRIED GARBANZO, AJÍ-MIEL DRESSING

WATERMELON HEIRLOOM TOMATO & BURRATA SALAD

HEIRLOOM TOMATO, MIXED CRESS, SHAVED FENNEL, TOMATO DRESSING, BALSAMIC REDUCTION

SIDES +\$8/PERSON. *(Served Family-Style)*

HEIRLOOM CARROTS

PEPITA PISTÚ, CASHEW NUT AIOLI, PASSION FRUIT HONEY

POTATOES THREE WAYS

CRISPY POTATO, ROASTED FINGERLING MASHED POTATO, RED WINE ANCHO SAUCE

CRISPY BRUSSELS SPROUTS

PICKLED GOLDEN RAISINS, SHERRY VINAIGRETTE, COTIJA CHEESE

ESQUITES MAC & CHEESE

CHARRED CORN, CHIPOTLE CREMA, COTIJA, CILANTRO, TAJÍN, BREADCRUMBS

MAINS

SALMON

MISO MARINADE, BOK CHOY, SHIITAKE MUSHROOM, BACON MORITA CHILI JAM, ACHIOTE PONZU

CUSCO CHICKEN

ACHIOTE MARINATED, CRIOLLA SALSA, MASHED POTATOES, ASPARUGUS

RIBEYE

ARGENTINIAN CHIMICHURRI, CHIMICHURRI POTATOES, SHISHITOS, UPGRADE TO FILET +\$10/PERSON.

MAIN ENHANCEMENT

42 OZ. TOMAHAWK +\$30/PERSON.

Only available for family-style dinners.

DESSERTS

CHOICE OF ONE:

TRES LECHES

RASPBERRY CRUNCH, VANILLA CREMA, SEASONAL BERRIES

CHOCOLATE CHEESECAKE

DULCE DE LECHE WHIPPED GANACHE, COCOA CRUMBLE

DESSERT ENHANCEMENT

LA BOMBA EXPERIENCE +\$10/PERSON.

CHOCOLATE HALF SPHERE, SEASONAL SORBET, DULCE DE LECHE ICE CREAM, PISTACHIO ICE CREAM, BERRIES, CRUMBLE, VANILLA AND CANDY PISTACHIOS

DESSERT DUO +\$5/PERSON.

WELCOME GREET +\$15/PERSON.

SPARKLING WINE • BEER • SELTZER • COCKTAIL

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PRICES DO NOT INCLUDE GRATUITY, STATE TAX (8.05%) AND TAXABLE SERVICE CHARGE. ITEMS SUBJECT TO CHANGE SEASONALLY.

TORO

BY CHEF RICHARD SANDOVAL



DINNER \ LA FAMILIA

FAMILY-STYLE: \$140/PERSON.

COLD STARTERS

WATERMELON HEIRLOOM TOMATO & BURRATA SALAD

HEIRLOOM TOMATO, MIXED CRESS, SHAVED FENNEL, TOMATO DRESSING, BALSAMIC REDUCTION

AMARILLO CEVICHE

HAMACHI, AJI AMARILLO, LECHE DE TIGRE, MANGO, CUCUMBER, RED ONION

ANGRY TUNA ROLL

SPICY TUNA, CUCUMBER, AVOCADO, YUZU NEGİ, SWEET CHILI SAUCE, YUZU AIOLI

HOT STARTERS

PARMESAN CRUSTED SCALLOPS

TOASTED BREAD CRUMBS, LEMON BUTTER SAUCE

CORN EMPANADA

AJI AMARILLO, MOZZARELLA, CILANTRO, CHIMICHURRI

CRISPY CALAMARI

CHARRED LEMON, PICKLED CHILIES, GINGER SCALLION SAUCE

MAINS

(Served Churrasco-Style with Argentinian Chimichurri, Smoked Salt, Grilled Lemon)

RIBEYE STEAK

GRILLED ARGENTINIAN CHORIZO

CUSCO CHICKEN

RACK OF LAMB

SIDES +\$8/PERSON. *(Served Family-Style)*

HEIRLOOM CARROTS

PEPITA PISTÚ, CASHEW NUT AIOLI, PASSION FRUIT HONEY

POTATOES THREE WAYS

CRISPY POTATO, ROASTED FINGERLING MASHED POTATO, RED WINE ANCHO SAUCE

CRISPY BRUSSELS SPROUTS

PICKLED GOLDEN RAISINS, SHERRY VINAIGRETTE, COTIJA CHEESE

ESQUITES MAC & CHEESE

CHARRED CORN, CHIPOTLE CREMA, COTIJA, CILANTRO, TAJÍN, BREADCRUMBS

DESSERTS

TRES LECHES

RASPBERRY CRUNCH, VANILLA CREMA, SEASONAL BERRIES

CHOCOLATE CHEESECAKE

DULCE DE LECHE WHIPPED GANACHE, COCOA CRUMBLE

PASSIONFRUIT MOCHI

TOASTED MERINGUE, CRISPY MANGO, COCONUT TUILE

DESSERT ENHANCEMENT

LA BOMBA EXPERIENCE +\$10/PERSON.

CHOCOLATE HALF SPHERE, SEASONAL SORBET, DULCE DE LECHE ICE CREAM, PISTACHIO ICE CREAM, BERRIES, CRUMBLE, VANILLA AND CANDY PISTACHIOS

WELCOME GREET +\$15/PERSON.

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Wine

SPARKLING

BOTTLE

TERRA MADI BRUT RESERVA <i>Queretaro, Mexico</i>	80
TAPIZ EXTRA BRUT ROSÉ <i>Mendoza, Argentina</i>	80
ROEDERER ESTATE BRUT IMPERIAL BRUT <i>Anderson Valley, California</i>	110
MOËT IMPERIAL BRUT <i>Champagne, France</i>	150

ROSÉ

DAOU ROSÉ <i>Paso Robles, California</i>	73
GUANAME ROSADO <i>Guanajuato, Mexico</i>	77
ROEDERER ESTATE BRUT ROSÉ <i>Anderson Valley, California</i>	110

WHITE

HOUSE WHITE <i>California</i>	56
WAI WAI SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	69
DOMAINE LA BARBOTAINE SANCERRE <i>Loire Valley, France</i>	98
VIÑA COBOS FELINO CHARDONNAY <i>Mendoza, Argentina</i>	69
FAR NIENTE CHARDONNAY <i>Napa, California</i>	158
NEBOA ALBARINO <i>Rias Baixas, Spain</i>	73
ALBERT BICHOT CHABLIS <i>Chablis, France</i>	77
DAOU CHARDONNAY <i>Paso Robles, California</i>	73

RED

HOUSE RED <i>California</i>	56
CLOS DES FOUS SUBSOLLUM PINOT NOIR <i>Itata, Chile</i>	76
TYLER PINOT NOIR <i>Santa Rita Hills, California</i>	96
NORTON MALBEC <i>Mendoza, Argentina</i>	69
VINA MAITIA ROTO CABERNET SAUVIGNON <i>Maule Valley, Chile</i>	69
DAOU RESERVE CABERNET SAUVIGNON <i>Paso Robles, California</i>	129
MONTES ALPHA SYRAH <i>Colchagua valley, Chile</i>	80
APERTURE CELLARS BORDEAUX BLEND <i>Rioja, Spain</i>	152



TORO

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