

ARIZONA RESTAURANT WEEK FALL 2022

PRIX FIXE MENU | \$55 PER PERSON

FIRST COURSE

Choice of:

ROASTED BELL PEPPER AND GOUDA SOUP

OR

BEET SALAD

Goat Cheese | Hazelnut | Mustard Vinaigrette | Micro Greens

OR

FIG CROSTINI

Whipped Ricotta | Lemon Olive Oil | Lavender Honey | Crushed Hazelnuts

SECOND COURSE

Choice of:

CHICKEN A LA BRASSA

Peruvian Roasted Half Chicken | Fried Plantains | Yuca Fries |
Salsa Verde

OR

STRIPED BASS

Crab Meat | Shrimp | Haricot Verts | Tomato | Fennel | White Wine

OR

STUFFED ACORN SQUASH

Forbidden Black Rice | Smoked Walnut Chimichurri | Heirloom Carrots |
Broccolini

THIRD COURSE

Choice of:

NEW YORK CHEESECAKE

Berry Compote

OR

RED VELVET CAKE

Berries

DRINKS

Choice of:

WHITE WINE | SANTI PINOT GRIGIO

Valdadige, Italy

OR

RED WINE | EFFORT PINOT NOIR

Edna Valley, California

OR

COCKTAIL | SPICY PINEAPPLE DAIQUIRI

Cruzan Pineapple Rum | Lime Juice | Orgeat | Tiki Bitters | Ancho Reyes
Mezcal