

Fall Arizona Restaurant Week Dinner Tasting Menu

*Indulge in an exquisite 3-course dinner tasting menu for Restaurant Week.
Friday, September 8 - Sunday, September 17, 2023
5:00 p.m. - 10:00 p.m. (last seating at 9:00 p.m.)
\$55 per person*

First Course Choice of

Seared Scallops

Pea Puree | Yellow Pepper Coulis | Pepper Mignonette

- OR -

Butternut Squash Soup

Onion | Garlic | Orange Tinted Crème Fraîche | Chive

- OR -

Beets Three Ways

Roasted Red, Pickled Golden & Shaved Candy Cane Beets
Red Onion | Wild Arugula | Drunken Goat Cheese | Lemon Oil | Torn Mint

Second Course Choice of

Braised Short Rib

Pommes Puree | Glazed Carrots | Sautéed Wild Mushrooms | Braising Liquid Jus

- OR -

Farro Risotto

English Peas | Wild Mushrooms | Celery | Carrot | Onion | Yellow Peppers

- OR -

Wild Caught Salmon

Brussels Sprout | Squash Hash | Caramelized Onion | Dried Cherries | Carrot Black
Garlic | Celery | Beurre Blanc

Third Course Choice of

Crème Brûlée

Blueberry Compote

- OR -

Flourless Chocolate Cake

Vanilla Bean Gelato

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.