

Chef's Tasting Menu

Indulge in an exquisite 8-course tasting menu put together by Executive Chef Kight that touches on different flavor profiles, techniques and regions using locally sourced ingredients.

Wednesday, March 11, 2023

Dinner starts at 6:00 pm

\$225 per person

AMUSE

Bread Service

Wagyu Fat Candle | Assorted Breads

COURSE ONE

Scallop Crudo

Shaved Apple | Serrano Pepper | Carrot | Blood Orange Oil

COURSE TWO

Vegetable Paella

Sofrito | Jalapeño Foam

COURSE THREE

24-Hour Short Ravioli

House Made Pasta | Fried Onion | Pea Puree

COURSE FOUR

Pork Lion Porchetta

Black Pudding Stuffing | Creamed Polenta | Crispy Pork Skin & Rosemary Gremolata

COURSE FIVE

Charred Squab

Roasted Beets | Candied Beets | Pickled Heirloom Carrots | Aleppo Pepper Chimichurri

COURSE SIX

A5 Wagyu Rib Cap

Potato Puree | Caramelized Onion Demi | Cipollini Onion Jam

COURSE SEVEN

Beet & Whipped Mascarpone

Coconut Cream Mousse | Marcona Almond Oil | Torn Basil

COURSE EIGHT

Citrus Butter Cake

Salted Caramel | Preserved Orange | Pistachio

*Meat, fish and eggs are cooked to order. Arizona State Food Code requires the restaurant to inform you that undercooked meat, fish and eggs may increase the risk of food borne illness.