

Valentine's Prix Fixe Menu

Saturday, February 11 - Tuesday, February 14, 2023

4:00 pm - 10:00 pm

(Last seating 9:00 pm)

\$185 per person

Includes non-alcoholic beverages. Add wine pairing for \$75 per person

AMUSE

Charred Octopus

Shaved Apple | Fennel | Red Pepper Romesco | Celery Leaf | Chickpeas

COURSE ONE

Roasted Beet Ravioli

Corn Puree | Pickled Beets | Candied Beets | Blood Orange Gastrique | Chive Oil

COURSE TWO

Seared Duck Breast

Maple Glazed Carrots | Cognac Cherry Chutney

COURSE THREE

Red Quinoa & Couscous Salad

Field Greens | Dried Figs | Cured Egg Yolk | Foie Gras | Champagne Vinegar Foam

COURSE FOUR

A-5 Wagyu Rib Cap

Crispy Polenta | Chanterelle Mushrooms | Charred Micro Vegetables
Caramelized Onion Jam

COURSE FIVE

Ancient Grain Risotto & Mushroom Three Ways

Sautéed King Trumpet Mushrooms | Dried Shiitake Mushrooms
Fried Mushroom Chips

COURSE SIX

Chocolate Journey

White Chocolate Truffle | Ruby Chocolate Mousse | Dark Chocolate Brittle
Milk Chocolate Ganache

*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.