



Special Spring AZ Restaurant Week Menu. Available May. 18 - 27 Lunch & Dinner



\$44. Prix-fixe Tax and gratuity not included



Please let your server know if you wish to order a Gluten Free or Vegetarian optional menu items, so that we can exercise the greatest care in preparing your meal.

Gluten Free

Choice of one Appetizer:

- Harvest Salad Bibb lettuce, spinach, strawberries, melon, honeyed marcona almonds, chia seeds, Fossil Creek Shiraz goat cheese, and balsamic-fig vinaigrette
- or -
- Tortilla Crusted Crab Cakes Jicama, roasted green chile slaw and chipotle aioli
- or -
- Compressed Arugula Salad Manchego, candied Arizona pecans, sun-dried cherries, green apple & pistachio vinaigrette

Choice of one Entrée:

- Orange-Barbecued Salmon , sweet potato, poblano & grilled corn hash, spaghetti squash with spinach, roasted garlic & mesquite honey jus
- or -
- Ancho Chili Rubbed Filet (6oz), Crimini and Scallions, Manchego Scalloped Potatoes, Grilled Asparagus, AZ Roasted Corn Cream and Adobo Demi
- or -
- Root Beer-Braised Boneless Beef Short Ribs: Sweet potato, caramelized onion & leek gratin, and agave glazed rainbow carrots

Choice of one Dessert:

Dark Chocolate Coconut Cake

Glazed with vanilla almond milk ganache, raspberry coulis, house-made coconut sorbet

- or -
- Crème Brûlée with Piloncillo Caramel Swirl, Fresh Seasonal Berries
- or -
- Selection of House made Sorbets served with Fresh Seasonal Berries

Vegan

Choice of one Appetizer:

- Compressed Arugula, Sun-Dried Cherries, Tart Green Apples and Pistachio Vinaigrette

Choice of one Entrée:

- Vegetable Tacos "Puerto Nuevo" style with ancho chili-simmered peppers, onions, black beans & corn, white corn tortillas, guacamole & escabèche vegetable slaw
- or -
- Apache Rice Bowl Wehani rice, sage, butternut, sweet potato, poblano pepper, corn, caramelized cauliflower and piñon nuts
- or -
- Mediterranean "Pasta" Spaghetti squash, artichoke hearts, red onions, peppers baby tomatoes, heirloom marinara, olives and pepperoncini peppers

Choice of one Dessert:

- Selection of House Made Sorbets served with Fresh Seasonal Berries
- or -

Dark Chocolate Coconut Cake

Glazed with vanilla almond milk ganache, raspberry coulis, house-made coconut sorbet