



Spring  
**ARIZONA**  
RESTAURANT WEEK  
MAY 21-30

presented by the Arizona Restaurant Association



\$44. Prix fixe; per guest  
taxes & gratuity not included

**Choice of one Appetizer:**

**Cup of Golden Corn Chowder**  
Applewood bacon, pulled chicken,  
fresh thyme & yukon gold potatoes

- or -

**Tortilla-Crusted Crab Cake GF**  
Fresh jicama & roasted chile slaw,  
smoked ancho chile aioli

- or -

**Compressed Arugula Salad V / GF**  
Manchego, candied Arizona pecans, sun-dried  
cherries, tart green apple & pistachio vinaigrette

**Choice of one Entrée:**

**Onion-Crusted Walleye**  
Snipped chive rémoulade sauce, yukon potato  
roesti cake, heirloom carrots, blistered cherry  
tomatoes and fried capers

- or -

**Ancho Chile-Rubbed 6 oz. Filet**  
Adobo demi-glace, mashed potato with parmesan  
butter-crumb, braised forest mushrooms, and  
charred broccolini

- or -

**The Mañana Veggie Nosh V / GF**  
Roesti potato cake, roasted heirloom cauliflower,  
charred broccolini, sautéed patty pan squash  
and housemade tomato jam

**Choice of one Dessert:**

**Chocolate Fudge Brownie Cake V / GF**  
Chocolate chunk brownie, caramel sauce,  
butter pecan ice cream, candied pecans,  
chocolate twist

- or -

**Strawberry Shortcake**  
Vanilla pound cake, strawberry compote, shortbread  
crumble, Tahitian vanilla chantilly crème

V / GF = Vegan or Gluten Free options, please advise server

Items with a "♦" may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

