



Fall
ARIZONA
RESTAURANT WEEK
SEPT 17-26

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:

Mediterranean Grilled Salmon ♦ GF

Tzatziki sauce and pickled red onions,
israeli couscous tossed with sautéed
spinach, cherry tomatoes, mint & basil 28

- or -

Coffee & Port Braised Boneless Short Rib GF

Brown butter whipped white yams,
heirloom carrots with shallots,
parsley and a Port wine jus lie 32

- 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 -

Lemon Lime Prickly Pear Meringue Tart

Almond graham crust, lemon lime curd filling,
prickly pear Italian meringue, lime coulis,
lemon curd, almond florentine twist, fondant
bumble bee

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.

