



**DINE IN OR TAKEOUT!**



Spring  
**ARIZONA  
RESTAURANT WEEK  
MAY 20-29**



presented by the Arizona Restaurant Association



\$55. 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 chili aioli  
- or -

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

Choice of one Entrée:

**Wood-Grilled Salmon ♦ GF**  
Orange-cumin Skyr yogurt sauce,  
charred onions, snap peas, aztec  
rice blend, jicama-radish salad  
- or -

**Coffee & Port Braised Boneless Short Rib GF**  
Brown butter whipped white yams,  
heirloom carrots with shallots,  
parsley and a Port wine jus lie  
- or -

**Native Harvest Bowl V / GF**  
Aztec rice blend, charred corn,  
spanish onions, roasted tomatoes,  
heirloom carrots, jicama radish salad,  
ranchero sauce

Choice of one Dessert:

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

