



BAR & GRILL AT RANCHO MAÑANA



RESTAURANT
CATERING



WEDDINGS
EVENTS

DINE IN OR TAKEOUT!



Fall
ARIZONA
RESTAURANT WEEK
SEPT 16-25



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

Fresh jicama & roasted chili slaw,
smoked ancho chili aioli

- or -

Compressed Arugula Salad

Manchego, candied Arizona pecans, sun-dried
cherries, tart green apple & pistachio vinaigrette

Choice of one Entrée:

Wood-Grilled Salmon ♦

Sautéed fregula couscous, baba
ganoush hummus, roasted sweet
pepper gastrique

- or -

Coffee & Port Braised Boneless Short Rib

Brown butter whipped yams,
heirloom carrots, shallots,
parsley, Port wine jus lié

- or -

Gemelli Pasta

Garlic chicken, artichokes, red onions,
bell peppers, peas, heirloom tomatoes,
basil cream, pesto, asiago cheese

Choice of one Dessert:

Chocolate Fudge Brownie Cake

Chocolate chunk brownie, almond flour,
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

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.

