

Spring
ARIZONA
RESTAURANT WEEK
MAY 19-28

presented by the Arizona Restaurant Association



\$55. Prix fixe; per guest
taxes & gratuity not included

Choice of one Appetizer:

Golden Corn Chowder

Applewood bacon, pulled chicken,
fresh thyme, yukon gold potatoes

-or-

Tortilla-Crusted Crab Cakes

Fresh jicama & roasted chili slaw,
smoked ancho chili aioli

-or-

Compressed Arugula Salad

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

Choice of one Entrée:

Wood-Grilled Salmon *

Chermoula sauce of lemon, herbs &
garlic, sautéed romanesco, blistered
tomatoes, chickpeas, basmati rice

-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:

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

-or-

Chocolate Fudge Brownie Cake

Chocolate chunk brownie, almond flour,
caramel sauce, butter pecan ice cream,
candied pecans *GFO, VEGAN*



BAR & GRILL AT RANCHO MAÑANA

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Gluten Free Menu

Please let your server know you wish to order off the Gluten Free menu so that we can exercise the greatest care in preparing your meal.

Choice of one Appetizer: Vegetable Pozole

Hominy, ancho-guajillo vegetable broth, summer squash, carrots, onions, cabbage, radish, lime

- or -

Harvest Salad

Butter lettuce, spinach, strawberries, fresh melon, chia seeds, olive oil and balsamic

- or -

Compressed Arugula Salad

Sun-dried cherries, green apple & pistachio vinaigrette

Choice of one Entrée:

Coffee & Port Braised Boneless Short Rib

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

- or -

Wood-Grilled Salmon *

Chermoula sauce of lemon, herbs & garlic, sautéed romanesco, blistered tomatoes, chickpeas, basmati rice

- or -

Pork Tamale Relleno

Roasted poblano chili stuffed with braised mojo pork, pepper mix, chili salsa, oaxaca cheese, ranchero sauce, escabeche vegetables, black beans

Choice of one Dessert:

Chocolate Fudge Brownie Cake

Chocolate chunk brownie, almond flour, caramel sauce, butter pecan ice cream, candied pecans

- or -

Prickly Pear Crème Brûlée

Prickly pear gelée, vanilla crème chantilly, housemade tuile

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BAR & GRILL AT RANCHO MAÑANA

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Vegan Menu

Please let your server know you wish to order off the Vegan menu so that we can exercise the greatest care in preparing your meal.

Choice of one Appetizer:

Vegetable Pozole

Hominy, ancho-guajillo vegetable broth, summer squash, carrots, onions, cabbage, radish, lime

- or -

Harvest Salad

Butter lettuce, spinach, strawberries, roasted beets, chia seeds, and a hibiscus drizzle

- or -

Compressed Arugula Salad

Sun-dried cherries, green apples

Choice of one Entrée:

Vegan Harvest Nosh

Garbanzos, summer squash, romanesco, tomatoes, mushrooms, basmati rice, chermoula sauce of lemon, herbs & garlic

- or -

Vegan Tamale

Masa, summer squash, diablo mix, braised black beans, ranchero sauce, vegan "cheese"

- or -

Vegetable Tacos

Seasonal hummus, onions, peppers, corn, escabeche vegetables, pickles jalapeños

Choice of one Dessert:

Chocolate Fudge Brownie Cake

Chocolate chunk brownie, almond flour, caramel sauce, butter pecan ice cream, candied pecans

- or -

Assorted House-Made Sorbets

\$55. Prix-fixe; tax & gratuity not included

