

Welcome To Restaurant Week With: **Café Bink**

With the move of Binkley's Restaurant to Phoenix, we decided to take the opportunity this restaurant week to show case a five course menu inspired by the original. Please sit back, relax and enjoy!

Complimentary Corn Bread
vanilla honey butter

1st Course

Miniature Sloppy Joe
cornichon, potato chips

2nd Course

Melon Soup
chili oil, roasted pepitas, chevre yogurt

3rd course

Local Tomatoes (peeled small heirlooms)
poached shrimp (sliced into rounds), sweet corn (dried), pickled onion (red, lime), avocado, herbs (thai basil/cilantro), yuzu granite, olive oil

4th course

Beef Tenderloin Medallion
slow cooked short rib arancini, broccoli, pine nuts, parmesan, romesco sauce

Intermezzo

5th course

Chocolate Parfait
chocolate in many forms, hazelnut
(white choco mousse, dark chocolate cake, milk chocolate puddin', gianduja mousse, dark chocolate cookie)