Arizona Spring Restaurant Week
May 19th – 28th

FIRST COURSE

GOLDEN & RED BEETS
Campari tomatoes, goat cheese, frisée, spiced honey, arugula pesto, shallots {gf}

THE OMFG SALAD
smoked salmon, Israeli couscous, arugula, pepitas, Asiago cheese, currants, dried super sweet corn, marinated Roma tomatoes, buttermilk-herb dressing

LOCAL FIELD GREENS
grape tomatoes, dried cranberries, goat cheese, cashews, choice of dressing

SECOND COURSE

PAN SEARED SCALLOPS *
Tender Belly Hampshire bacon, roasted corn grits, wilted snow pea greens, cola gastrique {gf}

AMARO MEATLOAF
smashed Yukon gold potatoes, roasted zucchini, veal demi-glace, mushroom cream

LING COD
bok choy, pickled papaya, red miso buerre blanc, hazelnuts {gf}

ROASTED SMART CHICKEN
truffle & saffron risotto, buttered Brussels sprouts, piquillo sauce {gf}

THIRD COURSE

BLACK & TAN
chocolate pot de crème, salted caramel pudding, whipped cream

CHERRY PECAN BREAD PUDDING
bourbon praline sauce, orange ice cream, vermouth brittle

* Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

$33++ per guest