



modern **AZ** cuisine

## Arizona Restaurant Week

Friday, May 19<sup>th</sup> thru Saturday, May 27<sup>th</sup>

\$33.00 per person

### **3-course menu**

#### **First Course**

##### **Charred Baby Octopus *gf***

Tomato confit, cauliflower puree, micro cilantro, chorizo oil

##### **Tongue Taco *gf***

Braised beef tongue, salsa roja, radish, queso fresco, white onion, mini house made flour tortillas or corn

##### **Scallop Crudo *gf***

Grapefruit, pickled Fresno, oranges, avocado puree, radish

##### **Fried Squash Blossoms *v***

Lemon, ricotta, roasted poblano coulis

#### **Second Course**

##### **Salmon Salsa Verde *gf***

Hominy risotto, grilled asparagus

##### **Avocado Pasta *v***

Angel hair, basil avocado cream, cherry tomatoes, black beans, sweet corn, queso fresco and toasted pumpkin seeds

##### **Pollo Asado *gf***

½ chicken marinated and grilled, elotes, (Mexican street corn) salsa fresca, rice and spring onion

##### **Smokey Hanger Steak *gf***

Chili roasted fingerlings potatoes, peperonata, blistered brussel sprouts

#### **Third Course**

##### **Pecan Tart**

Cinnamon Ice Cream

##### **Churro Poppers**

Warm chocolate

##### **Chocolate Tart *gf***

With brown butter pumpkin seed cookies

gf = gluten free v = vegetarian