



ARIZONA RESTAURANT WEEK  
SEPTEMBER 15 – 24, 2017

STARTERS

**Blue Hill Bay Mussels**

spanish chorizo, beer broth, citrus + toasted sourdough

**Beef Tartare\***

blue cheese espuma, scotch, gherkins, mustard, shallots + crispy frites

**Spicy Beef Red Hots**

24 hour baked beans, pickled celery + watermelon rind salad

**Artichoke Cassoulet**

cranberry beans, beech mushrooms, oven roasted tomatoes, brown butter brioche + roasted garlic cream

ENTREES

**Pan Roasted Petaluma Chicken<sup>(GF)</sup>**

cast iron seared, served with sweet corn, summer squash, fried herbs + natural jus

**Hokkaido Scallops\***

spiced carrot purée, braised bok choy + black garlic short rib tortellini

**Mushroom, Fennel + Goat Cheese Tart**

frisée, preserved lemon + chive butter

**Manhattan Filet Steak\***

black garlic + fennel risotto, tempura beech mushrooms + watermelon radish

**Smoked Single Bone Duroc Pork Chop**

rosemary polenta, grilled asparagus + maple mustard glaze

DESSERT

**Peanut Butter Cheesecake**

lime gelee, toasted peanut crumble + smoked sea salt caramel

**Praline Panna Cotta**

candied hazelnuts, brown butter shortbread, bitter orange + burnt cinnamon cream

\$33 per person

price excludes tax + gratuity

No substitutions or splitting plates. No other offers or discounts apply.

(GF) Item is Gluten Free

20% gratuity will be added to parties of six or more. Guest checks cannot be individually split for parties of eight or more. \*Arizona State code requires us to inform you that under-cooked eggs, meat, and fish may increase risk of food-borne illness. These items can be cooked to temperature at guest request.