

CITIZEN

◆PUBLIC HOUSE◆

Arizona Fall Restaurant Week
September 15th – 24th

FIRST COURSE

GOLDEN & RED BEETS

Campari tomatoes, goat cheese, frisée, spiced honey, arugula pesto, shallots {gf}

THE ORIGINAL CHOPPED 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, sweet corn grits, wilted snow pea greens, cola gastrique {gf}

AMARO MEATLOAF

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

CHULA SWORDFISH

squash noodles, shaved radish & yellow beets, beurre blanc {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

FRENCH TOAST BREAD PUDDING

cinnamon sugar, strawberry-rhubarb compote, buttermilk syrup

* 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