



Fall Arizona Restaurant Week

(choose one from each course)

Starters

LOBSTER & CORN BISQUE

a Southwest twist to a delicious classic

**Whitehaven, Sauvignon Blanc*

or

WATERMELON, TOMATO & JICAMA SALAD

heirloom tomato, roasted pepitas, sweet onion, Cara Cara oranges, cotija, orange mint
vinaigrette

**Whitehaven, Sauvignon Blanc*

Entrees

POLENTA & VEGETABLE NAPOLEON

spinach, grilled citrus quinoa & sweet red bell pepper sauce

**Fetzer, Riesling*

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CENTER CUT FILET 6 oz

mascarpone herb mashed potatoes, sautéed field greens

Bordelaise sauce

**Slingshot, Cabernet*

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MAINE LOBSTER PURSE

lobster mousse in phyllo dough

saffron cream sauce

**Sonoma Cutrer, Chardonnay*

Desserts

STRAWBERRY SHORTCAKE

**Veuve Devienne Sparkling*

or

TIRAMISU

bourbon vanilla sauce

**Veuve Devienne Sparkling*

*\$44 plus tax & gratuity per person. *Optional wine pairings
available for an additional \$20 per person, or \$10 per glass. Vegetarian & Gluten-Free options available upon request.*