



NELLIE CASHMAN'S MONDAY CLUB CAFE

ARIZONA FALL RESTAURANT WEEK 2017

\$44++ person | Barrel Aged Cocktail/Wine Pairing \$20

FIRST COURSE

-CHOICE OF-

CORN CHOWDER

Bacon, Chorizo, Cheddar Cheese, Chives

CASHMAN'S SALAD

Organic Field Greens, Wilcox Farms Apple, Celery Root,
Crisp Hominy, Agave-Yogurt Dressing

PAIRED WITH:

DESERT DAISY (BARREL AGED MARGARITA)

*Cruz Blanco Tequila (Scottsdale), Patron Citronage, Lime Oleo Saccharum,
Fresh Lime Finish, Rocks*

SECOND COURSE

-CHOICE OF-

ARIZONA PRIME 10 OZ. NEW YORK STRIP*

Blistered Asparagus, Au Gratin Potatoes, Nellie Cashman's Steak Sauce

PAN-SEARED RAINBOW TROUT

Vegetable Succotash, Toasted Almonds, Cilantro Salad,
Granny Smith Apple Salad, Curry Gastrique

SLOW-ROASTED PORK CHOP

Chorizo Fried Rice, Blistered Asparagus, Cascabel Chile Whiskey Sauce

PAIRED WITH:

PILLSBURY WINE CO. RESERVE CHARDONNAY or
JAVELINA LEAP HASSAYAMPA CABERNET SAUVIGNON

THIRD COURSE

-CHOICE OF-

TRIPLE BERRY CRÈME BRULEE

Cinnamon Twist

STRAWBERRY APPLE PIE

Graham Cracker Crust Topped with Vanilla Bean Gelato

PAIRED WITH:

DOS CABEZAS PINK ROSE