



modern **AZ** cuisine

## Arizona Restaurant Week

September 15<sup>th</sup> – 23<sup>rd</sup>

\$33/per person

### 1<sup>st</sup> Course

#### Burrata

Blistered tomatoes, kalamata caramel, rustic toast

#### Scallop Crudo

Chili oil, citrus, pickled jalapeno

#### Pork Belly

Mesquite wild rice pancake, prickly pear jam

### 2<sup>nd</sup> Course

#### Crisp Duck Breast

Roasted parsnip and hazelnut tart, cherry chipotle chutney

#### Halibut Cheeks

Pan-seared with mesquite flour, king crab mashed potatoes, zucchini fries, caper butter

#### Charred Octopus

Chorizo sausage, roasted tomatoes, crisp potatoes, chorizo oil

#### Beef Tenderloin

Wild mushroom risotto, foie gras compound butter

#### Stuffed Acorn Squash

Farro, kale, cranberries, fresh rosemary, pears, pecans; maple ginger reduction

### 3<sup>rd</sup> Course

#### Banana Nachos

With vanilla ice cream & caramel

#### Chocolate Chili Brownie

With avocado ice cream

#### Pumpkin Crème Brulee

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