



ARIZONA FALL RESTAURANT WEEK
September 15-24

**SEASONALLY SOURCED
& LOCALLY DRIVEN**

FIRST BITE



CHOICE OF:

HALIBUT CRUDO vg

lemon tomato water, cucumber,
melons, pickled onion, radish, chile,
garden basil

BAKED RIGATONI vg

four cheese stuffed rigatoni,
tomato sauce, herb breadcrumbs

MAIN EVENT



CHOICE OF:

FORBIDDEN RICE BOWL v, vg, df, gf

seven vegetables, ginger, garlic, sweet & spicy dressing

ROASTED SWORDFISH*

eggplant caponata, pearl pasta, romesco sauce

NEW YORK STRIP*

potato puree, jacket potatoes, roasted garlic,
seasonal vegetables

SWEET STUFF



CHOICE OF:

PEACH CRUMB TART vg

caramel sauce, sweet cream gelato

STICKY TOFFEE PUDDING vg

sweet cream gelato

V: VEGAN VG: VEGETARIAN GF: GLUTEN FREE DF: DAIRY FREE

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



EAT, DRINK & BE LOCAL

We proudly source from & support the local farming community including McClendon's, Maya's Farm, Two Wash Ranch & Abby Lee Farms.