



CULINARY DROPOUT

ARIZONA *restaurant week*

SEPTEMBER 21-30, 2018

\$33 PER PERSON**

(includes choice of draught beer or sangria)

FIRST COURSE

(choice of)

ANTIPASTI PLATE

grilled bread, asparagus, salami, grissini,
pimiento cheese, pickled sweet peppers,
cheddar pork cracklings

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

GARDEN KALE SALAD

heirloom tomato, asparagus, avocado, pine nut,
parmesan, lemon tahini vinaigrette

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery

SECOND COURSE

(choice of)

FRIED CHICKEN

butter milk biscuit, honey drizzle
(be patient - it's worth it!)

MA...THE MEATLOAF!?!

green bean, mashed potato, gravy

SPICY VEGAN CURRY

griddled sweet potato, eggplant, snap pea,
cauliflower, shiitake mushroom, black rice

ROASTED SALMON*

cauliflower, snap pea, charred scallion,
black rice, soy gastrique

THIRD COURSE

(choice of)

HOT FUDGE SUNDAE

vanilla ice cream, whipped cream,
pecan toffee, luxardo cherry

BANANA CREAM PIE

dulce de leche, whipped cream, nilla wafer

**tax, gratuity & additional beverage not included

*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, especially if you have certain medical conditions.