

ARIZONA  
RESTAURANT  
WEEK

\$33 THREE-COURSE MENU



**COURSE ONE** CHOICE OF:

**CHARRED BRUSSELS SPROUTS**

candied bacon . 'low & slow' garlic . balsamic reduction

**N.W. OYSTERS\***

½ dozen . shucked to order . horseradish cocktail sauce  
champagne mignonette

**COURSE TWO** CHOICE OF:

**TUSCAN PORK CHOP**

sous vide . broth reduction. evoo . spaghetti squash

**SO-CAL SWORDFISH**

blackened . shallot-lemon beurre blanc  
chilled broccolini

**GNOCCHI & SHORT RIBS**

carrots . kale . red jalapeno . parmigiana crema . broth  
reduction . zucca strips

**COURSE THREE** CHOICE OF:

**BUTTERSCOTCH PECAN PIE**

award winning . graham cracker crust . whipped cream

**TRES LECHES CAKE**

salted caramel . whipped cream . mixed berries

*\*this item may be served raw or undercooked.  
consuming raw or undercooked meat, egg or seafood  
may increase your risk of food borne illness*