

**Arizona Restaurant Week at Rusconi's American Kitchen**

Available September 15-24

\$44.00 per guest

Includes a complimentary glass of chef selected white or red wine

**Course One (choice of)**

(Add an extra appetizer course for \$9.00)

**Wild Arugula with Prickly Pear Glazed Figs and Burrata**

white balsamic dressing and toasted pepitas

**Key West Shrimp and Linguica**

cured tomato, yellow corn grits and late summer corn

**Lobster Bisque**

house made crema and chives

**Course Two (choice of)**

**Harris Ranch Prime Flat Iron Steak**

roasted pepper grits, small carrots, amish blue cheese and red wine gastrique

**Pecan Wood Grilled Sustainable Salmon**

blackberry glaze, small potatoes, carrots, baby cabbage

**Roasted Georges Bank Natural Sea Scallops**

kabocha squash risotto, roasted small cabbages and bacon dressing

**Wood Roasted Corn and Grilled Vegetable Bread Pudding**

goat cheese, wilted spinach, chef's whim vegetables

**Course Three (choice of)**

**Ghirardelli Chocolate S'mores in a Jar**

Banana custard and marshmallow brûlée

**Brie Cheesecake**

Late summer berries and their sauce

**Or for a \$3.00 supplement**

**RAK Dark Chocolate Bread Pudding**

Root beer float ice cream, berries and their sauce

No splitting or sharing please.

Rusconi's American Kitchen  
10637 N Tatum Blvd, Phoenix  
480-483-0009  
<http://rusconiskitchen.com>