

Arizona Restaurant Week 2017

\$44 Per Person

Course One (Choose one)

Ahi Crudo

Crab and Arugula Salad

Bluepoint Oysters on the Half Shell

Wild Prawn Cocktail

Course Two (Choose one)

Fire Grilled Salmon

Smoked cashews, avocado and sunomono cucumber in warm fregola couscous and King crab salad with achiote crema

Seared Eastern Sea Scallops

Olive oil poached shallots, spinach, oyster mushrooms and citrus soy beurre blanc

Fire Grilled Mahi Mahi

Creamy herb, leek and romano risotto, white wine escarole, olive oil poached shallots, garlic heirloom cherry tomatoes and balsamic syrup

Fire Grilled Australian Barramundi

Coconut jasmine rice, baby arugula, crab and roasted jalapeno vinaigrette

Course Three (Choose one)

Chocolate Lava Cake

Crème Brulee

Include a glass of a selected wine or draft beer