



d e s e o

Arizona Fall Restaurant Week 2017

entradas

-choice of-

heirloom tomato and stone fruit ensalada

guava gelee | puffed quinoa | ricotta salata | champagne vinaigrette

2013 Valentin Bianchi, Leo, Torrontés, Mendoza, AR

ahi tuna ceviche

avocado | tangerine | aji-amarillo leche de tigre | plantain | cilantro

2016 Apaltagua, Gran Verano Carmenere Rose, Maule Valley, CL

pescado y carne

-choice of-

campbell river salmon*

crispy skin | sauce romesco | bomba rice | charred scallion | aromatic basil

2014 Paul Hobbs, Alto Limay Pinot Noir, Patagonia, AR

pollito asado

arroz chaufa a lo pobre | mojo de ajo | zanahorias | platano

2014 Bodega Norton Reserva Malbec, Lujan de Cuyo, AR

sous vide wagyu shortrib

horseradish potato puree | jalapeno chimichurri | black garlic lacquer |
crispy brussel sprout

2014 Kaiken Reserva Cabernet Sauvignon, Mendoza, AR

postres

-choice of-

dulce de leche flan

cream chantilly | cajeta caramel | candied marcona almond

2016 Susana Balbo Late Harvest Torrontes, Mendoza, AR

oasis

tropical gelee | lemon sorbet | pineapple | milk marshmallow

2013 La Playa Late Harvest Sauvignon Blanc, Colchagua Valley, CL

\$44++/person | add a wine pairing for \$22

*May contain raw or undercooked ingredients. Food items are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.