

DISTRICT

AMERICAN KITCHEN
AND WINE BAR

CELEBRATING 10 YEARS OF AZ RESTAURANT WEEK

M E N U

**DINNER INCLUDES A GLASS OF RED OR WHITE WINE
OR A LOCAL ARIZONA CRAFT BEER**

FIRST COURSE

DEVILS ON HORSEBACK

i'toi onion cream cheese injected Yuma dates wrapped in bacon,
charred Fresno pepper purée, Vermont maple syrup

CAULIFLOWER LEEK SOUP

lemon dill potato crisp

ARUGULA & HEIRLOOM TOMATO SALAD v

wild rocket arugula, baby heirloom tomato, candied walnuts, ricotta salata,
lemon poppy seed croutons, mesquite honey basil vinaigrette

SECOND COURSE

BBQ BEEF SHORT RIBS*

beef short ribs, spring pea puree, organic baby mushroom & green bean sauté,
SanTan HopShock beer-b-que lacquer

CEDAR ROASTED SALMON* gf

Cave Creek Bourbon, maple & mustard glaze, sweet shrimp
& asparagus risotto, crispy shallots

IOWA PORK TENDERLOIN* gf

cracked pepper & mustard rubbed pork tender, herb grilled fingerling potato salad,
candied bacon, peach jelly

THIRD COURSE

VANILLA CRÈME BRULEE nf

bourbon infused vanilla beans, rich custard, caramelized top, vanilla shortbread, berries

RED VELVET

classic southern cake, layered with vanilla bean cheesecake & pecan caramel

CHOCOLATE nf

dark chocolate pudding, chocolate cookie crumble, citrus meringue, vanilla bean chantilly

-CHOICE OF ONE PER COURSE-

33++ PER PERSON | COMPLIMENTARY VALET PARKING

gf indicates gluten free in diet preference but may have been processed in an area with items that contain gluten
v indicates vegetarian | df indicates dairy free | nf indicates nut free, but may have been processed in an areas
wth items that contain nuts | *these items may be served raw or undercooked. consuming raw or undercooked meat,
poultry, seafood, shellfish, or eggs may increase your risk of food borne illness | 18% gratuity will be added to
parties of 6 or more | we kindly ask to refrain from separate check requests for parties of 8 or more.