



Arizona Fall Restaurant Week

September 15th - September 24th, 2017

\$44 Per Couple

Price includes a 16oz Mother Bunch Beer

Or a glass of select red or white wine

1st Course:

Select One Appetizer to Share:

Eggplant Escabeche & Cured Salami Bruscetta- *Pickled eggplant and Molinari finocchiona salame on toasted French bread with a drizzle of olive oil*

Autumn Salad with Figs & Bleu Cheese- *Baby field greens, bleu cheese, bacon, Honeycrisp apples, red grapes, fresh figs and toasted walnuts with an apple cider dressing*

Roasted Red Pepper & Artichoke Tapenade- *A blend of roasted peppers, artichokes, capers, Parmesan and fresh herbs with crostini and warm baguette*

2nd Course:

Select Two Entrees:

Spiced Quinoa Risotto with Roasted Root Vegetables- *A vegan quinoa risotto made with butternut squash and autumn spices. Topped with roasted root vegetables, pumpkin seeds and micro greens*

Italian Chicken Sausage and White Beans- *Schreiner's smoked Italian chicken sausage in a rich stew with cannellini beans, fresh spinach, garlic and spices*

Balsamic Glazed Pork Chop- *Bone-in grilled chop glazed in balsamic over roasted potatoes and Brussel sprouts*

New England Grilled Shrimp- *Jumbo grilled shrimp, roasted potatoes and grilled corn on the cob basted in an Old Bay butter sauce*

3rd Course:

Select One Dessert to Share:

Pear and Apple Crumble with Vanilla Bean Gelato

Chocolate Mousse

Pumpkin Streusel Cake with Grand Marnier Glaze