



# The Greene House

Inspired California Cuisine

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ARIZONA RESTAURANT WEEK  
September 15 through September 24, 2017

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**\$44<sup>++</sup>** per person - includes glass of featured red or white wine

## FIRST COURSE

**CHICKEN TORTILLA SOUP** Avocado, Pico de Gallo, Queso Blanco, Sour Cream

**CITRUS BRAISED BEET SALAD** Goat Cheese Mousse, Butter Lettuce,  
Honey Sherry Vinaigrette, Pistachio, Crouton

**THE GREENE HOUSE SALAD** Green Vegetables, Arugula, Green Goddess Dressing,  
Pistachio, Parmesan, Avocado **GF**

## SECOND COURSE

**ROASTED HALF CHICKEN** Creamed Corn, Green Bean, Tomato Jam, Chicken Jus **GF**

**BACON WRAPPED PORK TENDERLOIN\*** Horseradish Potato, Roasted Mushroom,  
Brussels Sprout, Sherry Reduction **GF**

**FRESH SHRIMP PASTA** Spinach, Melted Tomato, Truffle Oil, Parmesan Cheese

**ATLANTIC SALMON\*** Beet, Fingerling Potato, Sherry Jus, Arugula, Horseradish Vinaigrette **GF**

## THIRD COURSE

**CHOCOLATE MOCHA BAR** Praline, Dark Chocolate, Vanilla Bean Gelato

**VANILLA BEAN PANNA COTTA** Shortbread Crumble, Strawberry Sorbet

<sup>++</sup> does not include tax, gratuity, or additional beverage.

**GF** Gluten Free / Although we offer gluten free items our kitchen is not gluten free

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.