

September 15 - 24, 2017

\$33** per person



TRUE FOOD KITCHEN ARIZONA RESTAURANT WEEK

FIRST COURSE (Choose One)

Daily Market Soup

Edamame Dumplings *dashi, white truffle oil, asian herbs* VEG

Heirloom Tomato & Watermelon *marcona almond, white balsamic, chèvre* VEG

Wild Caught Albacore Tataki* *avocado, jalapeño, toasted sesame, yuzu ponzu* GF

Herb Hummus *greek salad, feta, grilled pita bread* VEG

SECOND COURSE (Choose One)

Teriyaki Quinoa Bowl* *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame*
Add: chicken, shrimp, or steak

Pan Roasted Chicken *corn, green chickpea, fresno chili, feta, cilantro pumpkin seed pesto* GF

Grass-Fed Steak Tacos* *avocado, greek yogurt, cilantro, pickled onion, anasazi bean, cotija cheese* GF

Scottish Steelhead "Salmon"* *smoked onion farro, arugula, roasted beet, organic corn, cilantro pumpkin seed pesto*

Spaghetti Squash Casserole *organic tomato, caramelized onion, zucchini, fresh mozzarella* VEG GF

DESSERT (Choose One)

Flourless Chocolate Cake *caramel, vanilla ice cream, cocoa nibs* VEG GF

Chia Seed Pudding *banana, toasted coconut* V GF

Key Lime Pie *coconut whipped cream, blueberry* V GF

** not including tax, beverage & gratuity

V Vegan VEG Vegetarian GF 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.