

C & W

BISTRO

Executive Chef - Fabrice Buschtetz

ARIZONA RESTAURANT WEEK

3 COURSE DINNER \$55

Starter

G A Z P A C H O

tomato - cucumbers - garlic - crostini

- OR -

O E U F E N M E U R E T T E

poached egg - red wine - bacon - toasted bread

Entrée

C A N A R D

duck breast - black cherry sauce - duck fat potatoes

- OR -

S T . J A C Q U E S

pan seared scallops - beurre blanc - risotto galette

Dessert

F R A I S E S

strawberries - spiced wine - mascarpone

- OR -

C H O C O L A T

Dark Belgian chocolate - shortbread crust