

# ARIZONA RESTAURANT WEEK

SEPTEMBER 20 - 29, 2024

**\$55 PER PERSON**

includes glass of featured red or white wine

**\*\*UPGRADE YOUR GLASS OF WINE TO A BOTTLE FOR \$15**

## FIRST COURSE

CHOOSE ONE

Black Truffle Arancini  
spicy marinara, basil pesto, pecorino **VEG**

Bacon Wrapped Dates  
italian sausage, piquillo pepper **GF**

Hummus  
grilled pita, cucumber, tomato, red onion, feta **VEG**

Grilled Artichoke Hearts  
arugula, parmesan, calabrian chili breadcrumbs, olive remoulade **VEG**

Mediterranean Salad  
feta, almond, cucumber, tomato, couscous, oregano vinaigrette **VEG**

## SECOND COURSE

CHOOSE ONE

Atlantic Salmon\*  
roasted beet, fingerling potato, horseradish vinaigrette **GF**

Braised Short Rib\*  
potato puree, crispy brussels sprout, heirloom carrot

Pacific Seabass\*  
grilled artichoke, slow roasted tomato, green olive, lemon caper butter **GF**

Sweet Potato Cannelloni  
roasted mushroom, toasted almond **VEG**

Filet of Beef\*  
horseradish dauphinoise, red wine shallot **GF +\$15**

Chicken Scallopini  
prosciutto, mozzarella, spinach, madeira

Bacon Wrapped Pork Tenderloin\*  
grilled asparagus, roasted artichoke, crispy potato, charred tomato emulsion

## THIRD COURSE

CHOOSE ONE

Warm Butterscotch Cream Cake  
vanilla bean gelato

Dark Chocolate Cheesecake  
praline caramel, vanilla crema, hazelnut lace cookie

Lemon Soufflé Sponge  
blackberry jam, honey crema, basil, hazelnut toffee

**GF: GLUTEN FREE VEG: VEGETARIAN**

TAX, GRATUITY & ADDITIONAL BEVERAGE NOT INCLUDED

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