



## SPRING RESTAURANT WEEK 2024

\$44.00 PER PERSON

### Add Our Harvest Apple Bourbon Fizz \$10

*PCG Private Select bourbon / spiced apple cider / topo chico / thyme / local citrus / charred canela*

### Add Our Spring Smash \$10

*PCG Private Select Bourbon / strawberry - basil - mint syrup / Topo Chico*

—•• First Course ••—

### Local Roasted Sweet Corn Soup (GF)

*piquillo coulis / charred poblano relish*

### Organic Baby Spinach Salad (GF)

*PCG bourbon glazed pears / pomegranate / Arizona spiced pecans / Crow's Dairy feta / pickled onions / Queen Creek olive Mill strawberry balsamic reduction*

—•• Second Course ••—

### House Smoked Bone in Pork Loin Chop (GF)

*vanilla parsnip puree / bacon & brussel hash / peach bourbon barbecue sauce / shaved local radish / micro cilantro*

### Corey's Beef Bolognese

*house made bolognese sauce / fresh pappardelle / roasted Rhiba Farms mushrooms / Manchego / toasted nann*

### Citrus Chile Glazed Trout

*wood grilled / poblano creamed corn / crispy fingerling potatoes / kale slaw*

—•• Third Course ••—

### Strawberry Shortcake Sundae

*strawberry and cream ice cream / strawberry jam / fresh strawberries / Chantilly cream / sweet biscuit crumble*

### Chocolate Pot De Creme

*Ghirardelli / Queen Creek Olive Mill Meyer lemon oil / Arizona pistachio crumble / Chantilly cream / raspberry*