



The Greene House

Inspired California Cuisine

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

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

HERB HUMMUS Grilled Flatbread, Tomato, Onion, Feta

CRISPY CALAMARI Tempura Vegetables, Red Chili Shoyu

ICEBERG WEDGE SALAD Avocado, Egg, Onion, Applewood Bacon, Blue Cheese **GF**

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

SECOND COURSE choose one

SPINACH PAPPARDELLE Grilled Shrimp, Melted Tomato, Pine Nut

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

BRAISED SHORT RIB Glazed Carrot, Celery Heart, Roasted Cipollini Onion, Black Truffle Potato Puree, Bordelaise **GF**

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

FILET MIGNON Fingerling Potato, Roasted Mushroom, Asparagus, Pea Tendril, Smoky Bacon Jus **GF** +\$15

MEDITERRANEAN CAULIFLOWER Crispy Brussels Sprout, Sweet Potato Tahini, Marinated Chickpea, Roasted Mushroom, Caramelized Onion, Quinoa, Dried Cranberry, Sesame Dukkha **GF**

THIRD COURSE choose one

CHOCOLATE MOCHA BAR Praline, Dark Chocolate, Vanilla Bean Gelato

STRAWBERRY OLIVE OIL CAKE Vanilla Bean Buttercream, Fresh Strawberry Coulis, Gelato, Mint

BANOFFEE TRIFLE Dulce De Leche Mousse, Bananas, Vanilla Crema, Graham Cracker Crumbles

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.