



Arizona Restaurant Week | Spring 2024

TO START (choose one)

Salted Roasted Baby Beets

arizona citrus, strawberry papaya, thai basil, whipped goat cheese + tajin

Cauliflower Florets

fromage blanc, capers, parsley, pickled onion, calabrian chilies, cashews + fried shallots

Buttermilk Fried Calamari

pepperoncini, citrus, fried parsley + chili oil

Tomato + Garden Basil Bisque

grilled cheese croutons + herb oil

Steak Tartare

gherkins, hot mustard, shallots, egg yolk, + fine herbs served with pumpernickel crostinis

ENTRÉES (choose one)

Green Chili Mac n Cheese

candied slab bacon, salsa verde, Oaxaca cheese, sonoran pasta

Organic Chicken Breast

hatch pepper cream corn, grilled escabeche, natural jus

Pan-Seared Icelandic Salmon

Forbidden fried rice, brown sugar umami glaze + arizona citrus salad

Slow Braised Short Rib

butter whipped potatoes, mushroom + bacon hash, blue cheese fondue + brandied jus

DESSERTS (choose one)

Lemon

Sable cookie + torched meringue

Ho Brookie

ho cookie, brownie, strawberry crispy pearls, cereal mix + strawberry ice scream

choose one item for each course | \$55 per person, plus tax + gratuity | substitutions and splitting plates not available
cannot be combined with other offers or discounts | does not include beverages | dine-in only