

Arizona Restaurant Week

PLEASE SELECT ONE FROM EACH CATEGORY

APPETIZER

CRISPY CHICKEN

boneless fried chicken, cheddar-jalapeño biscuit, hot honey drizzle

SWEET SESAME FRIED SHRIMP

fried shrimp, Sweet sesame sauce, sweet sesame sauce

ENTREE

BEEF STROGANOFF[®]

creamy stroganoff sauce, wild mushroom mix, spaetzle

SEARED PORK BELLY[®]

pork belly, creamy polenta, grilled asparagus, cherry red wine sauce

DESSERT

KEY LIME CHEESECAKE

tangy, creamy key lime filling, whipped cream, biscoff cookie crust

RASPBERRY ECLAIR

pâte à choux, raspberry cream, vanilla glaze

ADDITIONS

includes fountain drink, drip coffee or glass of wine

PACCAMORA CORTO DI PASSO NERO D'AVOLA

sicily | dense red fruit, floral underpinning, quaffable

FOSSIL POINT GRENACHE ROSÉ

san luis obispo ca | strawberry, melon, balanced acidity, fruit on the palate

\$44 per person

price does not include tax or gratuity

(items available a la carte)
