

ARIZONA RESTAURANT WEEK



\$44 per person
\$24 wine pairing

First Course

Tuscan Sausage Dip

cannellini beans, cheese blend, roasted tomatoes, green chili, sweet corn, cream cheese, crostini

wine pairing: Marco Gavio **Chianti Classico**, Italy

Second Course

Heirloom Fig Salad

spring mix, basil, goat cheese, pine nuts, red onions, honey balsamic

wine pairing: Pescador **Rosé**, Spain

Third Course

Glazed Slow-Roasted Short Ribs

creamy mashed potatoes, dry wine glaze, asparagus

wine pairing: Chapillon **Cuvée**, Spain

-OR-

Airline Chicken

shallot-dijon reduction, spinach risotto, crisp carrots

wine pairing: Luno **Montsant**, Spain

Dessert

Mixed Berry Cheesecake Brûlée

berry compote, mascarpone

wine pairing: Serenissima **Prosecco D.O.C.**, Italy