

**DINE IN OR TAKEOUT!**



*Fall*

**ARIZONA  
RESTAURANT WEEK  
SEPT 18-27**



presented by the Arizona Restaurant Association



**RESTAURANT WEEK  
TASTING MENU**

3 - COURSE TASTING MENU (44 / PERSON)  
WINE PAIRING OPTION ADD 45 / PERSON

*First Course*

**ROASTED CORN SOUP**

*goat cheese beignet / Chanterelle mushroom / Peruvian chili / beurre noisette*

*Second Course*

**HEIRLOOM TOMATO SHORT STACK**

*burrata cheese / vidalia onions / garden pesto / saba vinegar  
lemon agrumato / Fleur de Sel*

*Third Course*

**\* GRILLED FILET MIGNON**

*Duck Fat Tater Tots / black truffle aioli / grilled asparagus /  
Chanterelle mushrooms / charred corn / Sel steak sauce*

**OR**

**\* ALASKAN HALIBUT**

*hazelnut-cipollini onion crust / butternut squash / fermented apple puree  
micro salad*

**OR**

**CELERY ROOT-WHITE TRUFFLE RICOTTA RAVIOLI**

*baby spinach / wild mushroom puree / caramelized vidalia onion broth*