

# THE Genuine

## ARIZONA RESTAURANT WEEK

SPRING 2024

### FIRST - CHOICE OF

#### GRILLED HOUSE CURED PORK BELLY

creamy masa, mango salsa

*Suggested Pairing* LES HAUTS PLATEAUX, ROSÉ | PROVENCE, FR 14

#### HAMACHI CRUDO

yuzu agua chile, pickled onion, cucumber, fresno chili

*Suggested Pairing* FERNLANDS, SAUVIGNON BLANC | MARLBOROUGH, NZ 12

#### MUSHROOM ARANCINI

creamy tomato sauce, basil pesto

*Suggested Pairing* LUIGI GIORDANO, NEBIOLO | PIEDMONT, IT 15

### SECOND - CHOICE OF

#### ARGENTINE STRIPIOIN "FRITES"

truffle cottage fries, charred broccolini, bearnaise sauce

*Suggested Pairing* ELIZABETH ROSE, CABERNET BLEND | NAPA VALLEY, CA 15

#### ALASKAN HALIBUT

toasted quinoa pilaf, snap peas, asparagus, spring herbs, lemon butter

*Suggested Pairing* SONOMA CUTRER, CHARDONNAY | SONOMA COAST, CA 15

#### RICOTTA CHEESE AGNOLOTTI

spinach, mushroom, sun dried tomato cream

*Suggested Pairing* BLOODROOT, PINOT NOIR | SONOMA COAST, CA 15

### DESSERT - CHOICE OF

#### MILLE FEUILLE

crispy pastry dough, lemon pastry cream, fresh berries

*Suggested Pairing* LAVENDER LEMON DROP MARTINI 16

#### TIRAMISU CREME BRULEE

coffee creme brulee, whipped cream, lady fingers, shaved chocolate

*Suggested Pairing* ESPRESSO MARTINI 16