

THE Genuine

ARIZONA RESTAURANT WEEK

FALL 2024

FIRST - CHOICE OF

HAMACHI "AGUACHILE"

yuzu-cucumber-jalapeno broth, fresno chili, cilantro, red onion

Suggested Pairing FERNLANDS, SAUVIGNON BLANC | NEW ZEALAND 12

SMOKED CORN CHOWDER

applewood smoked bacon, creme fraiche, cheddar cheese puff

Suggested Pairing LEFT COAST ESTATE, WHITE PINOT NOIR | OR 15

ROASTED KABOCHA SQUASH

baby kale, roasted apples, candied pecans, maple-shallot vinaigrette

Suggested Pairing LUIGI GIORDANO, NEBIOLO | PIEDMONT, IT 15

SECOND - CHOICE OF

FILET OF ARGENTINE BEEF

crispy fondant potato, creamed spinach, red wine demi glace

Suggested Pairing CAYMUS WALKING FOOL, RED BLEND | CA 18

BRANZINO & SHRIMP

oven roasted tomato, charred bok choy, lemon-dill vinaigrette

Suggested Pairing SONOMA CUTRER, CHARDONNAY | CA 15

HERBED RICOTTA AGNOLOTTI

roasted squash, sage, lemon-brown butter, crushed hazelnut

Suggested Pairing BLOODROOT, PINOT NOIR | CA 15

DESSERT - CHOICE OF

CHOCOLATE BUDINO

vanilla whipped cream, graham crumble

Suggested Pairing CHOCOLATE CREAM MARTINI 16

CHEESECAKE

berry compote, whipped cream

Suggested Pairing NITRO ESPRESSO MARTINI 16