



ARIZONA RESTAURANT WEEK 2022 / \$33-\$55PP / DINE IN ONLY

SMALL

choice of

Strawberry & whipped honey ricotta, spring lettuces, prosciutto, melon, candied pistachio, tarragon vinaigrette

Avocado caesar, shaved parmesan, frico, romaine, herb croutons

W&W meatballs, house grind, cheesy italian polenta, tomato jam, fried basil

Rocky point prawn cocktail, house cocktail sauce, lemon

ENTRÉES

choice of

Fried cauliflower, pipian mole, cotija, pickled cabbage, candied pepitas \$33

*Ricotta gnocchi, schreiner's italian sausage, roasted tomato, spring peas, melted leeks,
parmesan brodo, herb breadcrumb \$44*

Faroe island salmon, fingerling potato, delicata squash, succotash, calabrian chili butter \$55

*8oz Filet of beef tenderloin, served with whipped parmesan potatoes, roasted baby carrots
and confit garlic & red pepper relish \$55*

add 3oz Butter poached chilean king crab \$22

DESSERT

choice of

The bbc, bourbon butter cake, cheesecake frosting, bananas foster, bourbon caramel, candied pecans

Lime tart, arizona citrus, pecan crust

