

ARIZONA RESTAURANT WEEK

\$33

SEPTEMBER 20-29 | 7AM-2PM DAILY

TO START FRESH FRUIT

Choose One

BLISTERED SHISHITO PEPPERS

ENTRÉE

THE SOUL IN A BOWL

Poached eggs, herb potatoes fried in beef tallow, cheese curds, bacon lardons, hollandaise

Choose One

TRADITIONAL BENNY

Artisan style rosemary ham, poached eggs, brown butter hollandaise, butter croissant, herb potatoes fried in beef tallow

CLUCK NORRIS

Smoked chicken, pesto mayo, heirloom tomato, cranberry jam, micro watercress, artisan ciabatta, pommes gaufrettes fried in beef tallow

GNOCCHI BREAKFAST CARBONARA

Gnocchi, double smoked bacon, brown butter hollandaise, grana padano, cracked black pepper, raw yolk, petite watercress

DESSERT

Choose One

FRENCH TOAST TRIFLE

Brioche, lemon curd, berries, pistachios, pavlovas

NUTELLA FRENCH TOAST

Brioche, hazelnut gianduja, torched marshmallows, cocoa

Tax + Gratuity not included