

TAZA BISTRO

ARIZONA RESTAURANT WEEK 3-COURSE DINNER - SEPTEMBER 20-29, 4:30PM-9PM

INSPIRED FROM AROUND THE MEDITERRANEAN

\$55/person

No substitutions please

## HORS D'OEUVRE

*your choice of the following*

### PROSCIUTTO & FIG (GF)

gorgonzola + walnut + balsamic reduction

*pairs well w/ prosecco*

### CAPRESE STACK (GF, V)

fresh mozzarella + tomato + pesto + basil + balsamic reduction

*pairs well w/ Caposaldo pinot grigio*

### MUSHROOM STUFFED SHRIMP

salmoriglio drizzle

*pairs well w/ Cotes Du Rhone*

## ENTREE

*your choice of the following*

### BRAISED DUCK (GF)

organic braised duck confit, pomegranate molasses reduction

herbed garlic cauliflower mash + caramelized carrots

*pairs well w/ PureCru Cab Franc, Napa Valley*

### SEARED RIBEYE STEAK (GF)

seared ribeye, whipped sweet potato & goat cheese + grilled onion + mushroom wine reduction

*pairs well w/ Capa Tempranillo Reserva, Spain*

### SEARED CHILEAN SEA BASS A LA PUTANESCA (GF)

roasted tomato sautee with olive, onion, eggplant + wilted spinach

*pairs well w/ Wandering Cellars French Oaked Chardonnay*

## DESSERT

*your choice of the following*

*pairs well w/ Taylor Fladgate tawny port from Portugal*

### NY STYLE CHEESECAKE

velvety creamy decadence + mixed berry compote

### BAKLAVA BITES

flaky phyllo, pistachio, hint of cinnamon, honey

### FRENCH CUSTARD ICE CREAM (GF)

slow churn dark chocolate ice cream, Texas Hold'em cookie

## TITO'S MEDITERRANEAN BREEZE SPECIALTY

### COCKTAIL | +14

Tito's Handcrafted Vodka, lemon juice, muddled basil, agave

*Handwritten signature:*