

# arizona restaurant week

SEPTEMBER 15-24, 2017

\$44<sup>++</sup> PER PERSON -  
INCLUDES GLASS OF FEATURED RED OR WHITE WINE

## first course

CHOOSE ONE

CAULIFLOWER CHEDDAR SOUP

CLASSIC CAESAR SALAD

PARMESAN, CROUTON

MEDITERRANEAN SALAD

FETA, ALMOND, TOMATO, COUSCOUS, OREGANO VINAIGRETTE *VEG*

BRUSSELS SPROUT BRUSCHETTA

WHIPPED GOAT CHEESE, CRISP PROSCIUTTO, SHERRY GASTRIQUE

## second course

CHOOSE ONE

ATLANTIC SALMON\*

BEEF, FINGERLING POTATO, HORSERADISH VINAIGRETTE *GF*

LASAGNA BOLOGNESE

SPINACH, RICOTTA, GARLIC TOAST

CHICKEN SCALLOPINI

PROSCIUTTO, MOZZARELLA, SPINACH, MADEIRA

BACON WRAPPED PORK TENDERLOIN\*

FINGERLING POTATO, SWISS CHARD, SMOKED ONION, SHERRY JUS *GF*

## third course

CHOOSE ONE

PEANUT BUTTER MOUSSE

CHOCOLATE SHELL, SMOKED SEA SALT DENTELLE, COFFEE PUDDING

STRAWBERRY SHORTCAKE

ALMOND, WHITE CHOCOLATE, STRAWBERRY SORBET

EXECUTIVE CHEF - CHRIS MONROE

<sup>++</sup> TAX, GRATUITY & ADDITIONAL BEVERAGE NOT INCLUDED

*GF*: GLUTEN FREE    *VEG*: VEGETARIAN    *Please notify your server of any food allergies.*

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*