



AZ Restaurant Week ~ Fall 2017  
~~\$11~~/person

**choice of:**

**crab stuffed squash blossom**

*roasted pepper aioli, pickled vegetables, baby greens*

**Abby Lee heirloom tomatoes**

*Crow's goat cheese curds, Noble bread, garden basil, balsamic syrup*

**salt roasted beets**

*poached local pears, smoked almonds, arugula, honey-quark dressing*

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**choice of:**

**\*Alaskan halibut & Kauai Shrimp**

*local farro, peas, green onion puree, shaved radish, chorizo broth*

**roasted Petaluma chicken**

*AZ cheddar mashed potatoes, broccolini, cipollini, onion jus*

**dry-aged duroc pork chop**

*sweet potato puree, poached local apple,  
corn, hatch chili, scarlet runner beans, mole*

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**choice of:**

**s'mores bar**

*milk chocolate mousse, chocolate cake, marshmallow, mesquite graham cracker*

**organic Wilcox caramel apple tart**

*bacon-Del Bac ice cream, vanilla cider gastrique*