



AZ Restaurant Week ~ Spring 2017

\$44/person

choice of:

crab stuffed squash blossom

roasted pepper aioli

heirloom tomato salad

local goat cheese curds, Noble bread, garden basil, balsamic syrup

roasted Kauai shrimp

watermelon gazpacho water, avocado, lime oil

choice of:

***Alaskan halibut & Kauai Shrimp**

local farro, peas, shaved radish, chorizo broth

roasted Petaluma chicken

AZ cheddar mashed potatoes, broccolini, sweet onion jus

dry-aged duroc pork chop

pork belly, roasted corn, fava beans, roasted tomatoes, chimichurri

choice of:

buttermilk panna cotta

passion fruit curd, coconut sorbet

summer peach tart

almond tart, burnt milk ice cream, toasted meringue