



# Arizona Restaurant Week Spring 2016

\$44

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**choice of:**

**calabacitas con flor**

*goat cheese stuffed local squash blossoms, tomato aioli, basil oil, spicy sprouts*

**hermosa greens**

*spiced pecans, apples, blueberries, local goat cheese, chocolate vinaigrette*

**green gazpacho**

*lump crab, lime oil, local heirloom tomatoes*

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**choice of:**

**\*seared Scottish salmon**

*white bean puree, pine nuts, roasted eggplant, fennel, charred tomato  
golden raisin-caper butter sauce*

**roasted Petaluma chicken**

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

**\*dry-aged heritage pork chop**

*grilled peaches, semolina gnocchi, local beans, balsamic jus*

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**choice of:**

**chocolate mousse cake**

*espresso gelato, milk crumb, meringue drop*

**schnepf's farm peach tart**

*brown butter tart, amaretto gelato, toasted meringue*

**executive chef– jeremy pacheco**

**sous chefs – carl rossi, anthony soltys & joe hobson**

**sommelier – bill parker**

\*some items may contain undercooked proteins, this may increase the chance of food borne illness  
as a courtesy to all guests: the use of cellular phones is prohibited in dining areas  
pecan wood fired specialties are not included in the preferred card promotion nor the restaurant week menu