



BOARD & BATTEN

A MODERN BISTRO

AZ Chef's Week

IN PARTICIPATION WITH THE ARIZONA RESTAURANT ASSOCIATION

AUGUST 1ST - 10TH, 2025

3 COURSES | \$55 PER PERSON*

FIRST COURSE

CHILLED POPCORN SOUP

LOBSTER | FETA | CORN | CHICHARRONES

OR

VERA EARL RANCH SHORT RIB CANNELLONI

POMODORO | BESCIAAMELLA | GEORGIA'S PESTO

SECOND COURSE

CRISPY SKIN RIVERENCE TROUT

NDUJA | LOCAL POTATOES | CELERY | OLIVES | LOBSTER GLACE

OR

APPLE BRINED PORK FLAT IRON

ROSEMARY CORNMEAL SPAETZLE | GRILLED PEACH RELISH | KALE | DEMI- GLACE

THIRD COURSE

BLUEBERRY ALMOND TORTE

BLUEBERRY PRESERVE | WHIPPED CREAM | MINT

OR

PEACH & APPLE CROSTATA

LOCAL GELATO | OAT CRUMBLE | BURNT HONEY

RESERVATIONS RECOMMENDED

480.641.4148 | WWW.BBDINING.COM

