

CALA

SCOTTSDALE

AZ Chef's Week

3-course menu for \$55

APPETIZER

- CHOICE OF -

Marinated Watermelon Summer Salad

*whipped feta, roasted cherries,
micro arugula, pistachio vinaigrette*

Peruvian Scallop Crudo

*banana mango aguachile, smoked peanut salsa
macha, passionfruit pearls*

OPTIONAL ADDITION
COURSE + \$15

PASTA COURSE

Lumache a la Vodka

*pancetta, chili flakes, parmigiano reggiano,
creamy tomato vodka sauce*

MAIN COURSE

- CHOICE OF -

Braised Moroccan Lamb Shank

*baharat spiced beluga lentils, harissa honey carrots,
crispy garlic, dill yogurt*

Grilled Branzino

*sauce vierge, haricot verts,
pea tendrils, crispy shallots*

14oz Prime New York Strip

*additional + \$15
souvlaki spice, greek fries, green onion chimichurri*

DESSERT

- CHOICE OF -

Caviar Au Chocolat

*dark chocolate mousse, white chocolate creme
fraiche, raspberry conserva, vanilla
macaron, 24-karat gold leaf*

Peanut Butter Bomb *gf*

*peanut butter mousse, toasted peanut nougat,
whipped ganache, chocolate milk crumb, salted
caramel gelato*

A 20% Gratuity will be added to parties 6 or more

A 3% credit card surcharge will be added to all checks.

In order to allow all guests to enjoy the CALA experience, we will limit your dining experience to 2 hours —thank you for understanding.