

C A M P O

ARIZONA CHEF'S WEEK | \$\$\$ PER PERSON

Starters CHOICE OF

HAMACHI CRUDO*

pistachio, olives, basil, lemon oil, Aleppo chili

ARGENTINE BEEF CARPACCIO*

capers, arugula, parmesan, cured egg yolk, lemon aioli

BURRATA

Campari tomatoes, peaches, fresh basil, local olive oil

Entrees CHOICE OF

AGNELLO BRASATO

spiced braised lamb shank, roasted corn polenta, broccolini, sun-dried tomato, red wine jus

SQUID INK PAPPARDELLE

lobster, tarragon, roe butter, roasted fennel, arugula

WILD MUSHROOM CANNELLONI

roasted wild mushrooms, truffle-mascarpone cream, micro arugula salad

Dessert CHOICE OF

STRAWBERRY SHORTCAKE

strawberry compote, vanilla whipped cream

GRAPE GRANITA

olive oil cake, candied grapes, sugared mint leaves

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. These items may be served raw or undercooked.*