



CHEF'S WEEK

\$55 *menu*

Menu brought to you by:

Chef's Jamie Ashcraft, Juan Ramos, Ryan Croft & Veronica Palencia

FIRST COURSE

COMPRESSED WATERMELON SALAD *gf ~ Chef's Week Only*
Frisée, pickled fennel, whipped goat cheese, strawberry vinaigrette, spiced walnuts

SEAFOOD CHOWDER *~ Chef's Week Only*
King's Hawaiian croutons, crispy bacon & chives

BURRATA *gf available upon request*
Broccolini & pistachio pesto, calabrian chili, oven roasted garlic, Noble Bread

THE ORIGINAL CHOPPED SALAD
Officially recognized as an iconic dish of the state of Arizona!

SECOND COURSE

AMARO MEATLOAF
Mashed potatoes, zucchini, porcini cream, demi-glace

PAN SEARED CHULA SEAFOOD
SWORDFISH *gf ~ Chef's Week Only*
pancetta, baby lima bean succotash with okra & sweet corn, piccata sauce, chives

ZA'ATAR CAULIFLOWER *gf*
Roasted white cauliflower, chimichurri, white bean & vegetable hash

GRILLED PORK CHOP *~ Chef's Week Only*
Green onion spaetzle, roasted garlic oil pattypan squash, olive & sundried tomato tapenade, bourbon whole grain mustard cream sauce

FAIR TRADE SHORT RIBS *gf*
Moxie coffee-rubbed boneless short ribs, parsnip purée, sautéed greens, tart cherry bbq sauce

CRISPY SALMON *gf*
Roasted cauliflower & potato mash, Brussels sprouts, crab-sherry beurre blanc

THIRD COURSE

Desserts by Chef Ben Cadriel

GOOEY BUTTER CAKE
Maple caramel, coconut-pecan granola, whipped cream

CHOCOLATE TOFFEE PRETZEL
BREAD PUDDING *~ Chef's Week Only*
Malted milk whipped cream, amaro praline

** Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

gf - gluten free item (not a gluten free kitchen)