



FILTHY ANIMAL



ARIZONA CHEF WEEK 2026

\$66pp ~ dine in only



FIRST COURSE



SUMMER GRILLED SALAD

grilled peaches and strawberries, tomato, arugula, pickled onion, basil vinaigrette, herb labneh



SECOND COURSE



EL PASTOR SMOKED CAULIFLOWER

green harissa, pickled onion, parsley, pepitas



THIRD COURSE



SMOKED DUCK BREAST

mole amarillo, cucumbers, blood orange, green onion, pickled red onion, nahn honey bread



FOURTH COURSE



GUAVA COCONUT LAYER CAKE

guava curd, coconut creamux, macadamia crumble, coconut sorbet