



# Arizona Chefs Week

August 1<sup>st</sup> - 10<sup>th</sup>, 2025

\$55 PER PERSON  
YOUR CHOICE OF IN EACH COURSE

## First

### PEACHES & BURRATA

watercress, smoked almonds, saba, cardamom oil

### PAN ROASTED CARROTS

chermoula, roasted shallot, parmigiano reggiano

### GRILLED WATERMELON

toasted hazelnut, fermented honey, lime crème fraîche, fried basil & mint

### Recommended Pairing:

PROSECCO Ruge, 'Primario', Prosecco, Italy 13 | 48

## Main

### TRUFFLE CACIO E PEPE

mafaldine, truffled egg crouton

### CRISPY CHICKEN ALLA PISTOIA

mary's organic chicken, heirloom cherry tomato sauce, giant white beans, mascarpone, parmigiano reggiano

### ROSEMARY SMOKED SWORDFISH ( +\$6)

fermented tomato gazpacho, almond agrodolce

### Recommended Pairings:

TXAKOLINA Ulacia 'Getriako Txakolina', Getaria, Spain '23 14 | 52

SYRAH / GRENACHE / MOURVEDRE / SANGIOVESE Stolpman 'La Cuadrilla', CA '23 14 | 52

## Dessert

### TIRAMISU

espresso, dark rum, lady fingers, chocolate, mascarpone, hint of orange

### CRÈME CARAMEL

vanilla custard, housemade caramel

### PEACH TART

brown butter bourbon sauce, crème chantilly

### Recommended Pairing:

AMARO MONTENEGRO effervescent, served chilled 10

EXECUTIVE CHEF: Ian Herschberg  
BEVERAGE DIRECTOR: Delena Humble-Fischer

FIRST & LAST