



OPEN KITCHEN + BAR + LIVING ROOM

~ **AZ CHEF'S WEEK** ~

AUGUST 1-10

TO BEGIN

(PLEASE CHOOSE ONE)

Heirloom Tomato Carpaccio ^{VG}

burrata • noble crostini • calabrian chili vinaigrette



Summer Melon Gazpacho ^{GF}

cucumber • tangerine oil



Arugula & Charred Watermelon Salad ^{GF VG}

black pepper feta • pickled red onion • sesame seed

ENTREES

(PLEASE CHOOSE ONE)

Pan Seared Salmon

Chorizo spaetzle • roasted squash • bearnaise sauce



Braised Beef Short Rib

Summer succotash • herbed orzo pasta • basil



Blackened Scallops

fingerling potato • fresno pico • sweet corn beurre blanc

DESSERT

Peach Galette

vanilla peach ice cream • caramel sauce

\$66 per person + +