



ARA Chef's Week 2026

\$55

Course 1

grilled asparagus, sauce gribiche, brown butter, hazelnut*

beef tartare, barrio bread sonoran sourdough, cotija, jalapeño, egg yolk jam*

hamachi crudo, black garlic shoyu, plum, puffed rice, micro wasabi*

Course 2

maryland crab cake, remoulade, apple, frisée*

ibérico skirt steak, crispy new potatoes, spring onion, salvitxada*

steak diane, pan roasted filet mignon, pommes puree, button mushroom, sauce diane* (+\$10)

Course 3

sweet corn panna cotta, blueberry compote, brown butter crumble, mint

chocolate bodino, fresh whipped cream, extra virgin olive oil, sea salt

date cake, bourbon toffee sauce, grateful spoon vanilla gelato

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