

# THE MACINTOSH

## ARIZONA CHEF'S WEEK

**\$55 THREE-COURSE MENU**

**ENJOY A COMPLIMENTARY SPARKLING COCKTAIL**

### **COURSE ONE CHOICE OF:**

#### **PLANCHA ARTICHOKES**

lemon zested bread crumbs . remoulade  
grated reggiano . maldon sea salt

#### **AHI TUNA POKE\***

sushi grade ahi . poached shrimp . avocado  
edamame . red bell peppers . scallions  
jalapeño . cilantro . citrus ponzu  
sriracha aioli . wontons

### **COURSE TWO CHOICE OF:**

#### **BUTTER-BASTED HALIBUT CHEEKS**

garlic-brussels risotto  
sautéed spinach + kale . compound butter

#### **VEAL BOLOGNESE**

handmade durum wheat pappardelle  
san marzano tomatoes . herbs

### **COURSE THREE CHOICE OF:**

#### **FLOURLESS CHOCOLATE TORTE**

espresso whipped cream . salted caramel

#### **BISCUIT BREAD PUDDING**

garrett's creation . sugar + caramel cream  
sweet p's vanilla ice cream . bourbon anglaise

*\*This item may be served raw or undercooked. Consuming  
raw or undercooked meat, egg or seafood may increase  
your risk of foodborne illness.*

Our Concepts:

THE MACINTOSH

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*The Collins*

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WALLY'S

*Big City... Little Pub*

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GRASSROOTS

KITCHEN & TAP

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COLLINS BROTHERS  
PUBLIC HOUSE

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SWEET  
PROVISIONS

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THE NEIGHBORLY

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ARCADIA

CATERING CO.

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Common Ground Culinary