



## *Arizona Chefs Week 2026*

### *First Course*

**55.00**

**choose any entrée**

**caramelized figs and buratta with agave\***

prosciutto, balsamic, grilled ciabatta, pistachio, basil oil  
*stoneleigh sauvignon blanc Marlborough new zealand 18*

**yellow tomato gazpacho soup**

wild blue crab, tiny vegetables, herb oil  
*sonoma cutrer chardonnay 14*

**66.00**

**choose any entrée**

**citrus scented wild blue crab and maine lobster \***

yellow tomato vinaigrette, avocado, grape tomato, sea salt  
*sonoma cutrer chardonnay 14*

**ahi tuna "calabrese"**

cured tomatoes, stone fruit, mild chiles, mint aqua  
*la playa un-oaked chardonnay - colchagua valley 12*

### *Entrees*

**pan roasted sea bass with crustacian butter sauce**

black spaetzle, wilted spinach, small squash  
*cline mourvedre rose-contras costa county california 12*

**cured tomato crusted rack of lamb \***

roasted pepper relish, chick pea crepe, arugula pesto  
*beringer knights valley cabernet 19*

**aged filet of angus beef tenderloin \***

american blue cheese, Idaho potato, braised leeks, american red wine sauce  
*ferrari carano siena red blend- sonoma 16*

### *Dessert*

**ricotta and strawberry semi freddo**

pistachio brittle, mango scented chantilly cream, berry coulis

**grilled peach and white chocolate bread pudding**

madagascar vanilla bean ice cream, berry and salted caramel sauce

**recommended wines are a supplemental charge**

\* some items may contain undercooked proteins, this may increase the chance of foodborne illness