

# s a i n t u r b a n

## Arizona Chef's Week \$55 Three-Course Menu

*enjoy a complimentary sparkling cocktail*

### Course One *choose one*

#### **PANZANELLA & PROSCIUTTO SALAD**

noble croutons . campari tomatoes . basil  
red onion . persian cucumber . sherry vinaigrette  
shaved manchego

#### **TEMPURA GREEN BEANS**

peppadew peppers . almond-chili ponzu

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### Course Two *choose one*

#### **SHRIMP COCKTAIL**

black tiger . horseradish cocktail sauce

#### **SWEET SESAME RICE\***

choice of: nordic salmon, yellowfin ahi tuna,  
or hamachi

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### Course Three *choose one*

#### **HONEY BLACK PEPPER HARRIS RANCH SHORT RIBS**

vermont cheddar mac 'n' cheese . wilted greens

#### **ORANGE-GINGER CHICKEN THIGH**

chorizo whipped potatoes . jus . peppadew peppers

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### Course Four *choose one*

#### **HOME MADE CHERRY PRESERVES**

shamrock farms cream . house made ricotta  
toasted noble brioche

#### **FLOURLESS CHOCOLATE TORTE**

espresso whipped cream . full cream salted caramel

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