

s a i n t u r b a n

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



*enjoy any glass of wine +10
(limit 2)*

Course One *choice of:*

GOODNESS CHOP SALAD*

fennel salame . manchego . pickled veg
candied almonds . creamy balsamic vinaigrette

TEMPURA GREEN BEANS

peppadew peppers . almond-chili ponzu

SWEET SESAME RICE*

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

Course Two *choice of:*

HONEY BLACK PEPPER HARRIS RANCH SHORT RIBS

vermont cheddar mac 'n' cheese . wilted greens

ORANGE-GINGER CHICKEN THIGH

chorizo whipped potatoes . jus . peppadew peppers

BLUE CRAB RAVIOLI

sage brown butter . blistered tomatoes . torn basil

Course Three *choice of:*

HOUSE-MADE CHERRY PRESERVES

shamrock farms cream . house made ricotta
toasted noble brioche

FLOURLESS CHOCOLATE TORTE

espresso 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.*