



ARIZONA CHEF'S WEEK

AUGUST 1ST-10TH

(\$55 per person taxes & gratuity are not included in the price)

TAPAS

Stuffed organic figs with bacon and goat cheese (GF)

Stuffed piquillo pepper with crab and saffron sauce

Shrimp Pintxo with Sweet pimenton (GF)

(or)

(Vegan Tapas)

Potato stuffed artichokes flash fry vinegar glaze

Roasted red peppers, eggplant & garlic olive oil

Glazed Mushrooms with albarino & garlic

ENTREES

(choice of one)

Egg dipped Salmon with caper Shrimp sauce (GF)

Lamb ossobuco with spicy chutney aioli (GF)

Fettuccini portobello, basil & truffle oil (Vegan)

Garden Paella medley vegetables saffron (GF, Vegan)

DESSERT

(Choice of one)

Churro with chocolate sauce

Hazelnut Nutella cheesecake

Fried plantains with Honey Orange (GF, Vegan)

DIGESTIVE

Chocolate Brandy