

AZ CHEFS' WEEK DINNER MENU

\$66 per person

First

ASPARAGUS PANNA COTTA

Strawberry Gazpacho, Puffed Wild Rice, and Chickpea Gremolata

ENTREE SELECTIONS

HOKKAIDO SEARED SCALLOPS

Smoked Corn Croquettes, English Peas, and Apple Mostardas

CONFIT DUCK QUARTER

Blue Corn Stuffed Squash Blossom, Charred Pickled Plums, and Sour Cherry Mole

DESSERT

DOUBLE CHOCOLATE TART

Rhubarb Foam, Sacred Stave AZ Bourbon, Foie Gelato, and Smoked Praline Pecans

Featured Cocktail

*BURNING BLOOM Sacred Stave AZ Bourbon, Watermelon Syrup, Lime,
Agave, and Mint \$14*

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