

Menu by Chefs Adam Harms, Giuseppe Simoneschi & Garrison Whiting



The olive branch shows you Chef's Week Only dishes that are a sneak taste of our newest concept set to open this Fall --
The Olive Farmer

FIRST COURSE

Choice of Starter



SAUSAGE, TUSCAN KALE & POTATO SOUP *gf*
Crispy Shallot | Queen Creek Olive Mill Meyer Lemon Oil

BURRATA
Romesco Verde | Roasted Tomatoes | Pistachios | Ciabatta



GRILLED HALLOUMI SALAD *gf*
Watermelon | Arugula & Mint | Smashed Cucumber |
Queen Creek Olive Mill White Balsamic | Pistachio

THE ORIGINAL CHOPPED SALAD
Officially proclaimed an iconic dish of the state of Arizona!

SECOND COURSE

Choice of Entrée



PAN ROASTED PORK CHOP *gf*
Mascarpone Whipped Potatoes | Fennel Peperonata |
Queen Creek Olive Mill EVOO



SUMMER CORN GEMELLI *gf*
Pancetta | Zucchini | Red Onion | Blistered Tomato Relish | Sumac

ROASTED VEGETABLES & ANCIENT GRAINS
Beech, Maitake & King Trumpet Mushrooms | Hazelnut
Vinaigrette | Red Quinoa & Wild Rice *gf - vegan upon request*

FAIR TRADE SHORT RIBS *gf*
Moxie Coffee Rubbed Boneless Short Ribs | Parsnip Purée |
Roasted Broccoli | Cherry BBQ Sauce

HERB ROASTED CHICKEN BREAST *gf*
Parmesan Mushroom Risotto | Italian Salsa Verde

WESTER ROSS SCOTTISH SALMON* *gf*
Mashed Yukon Gold Potatoes | Brussels Sprouts |
Saffron Beurre Blanc | Crispy Fried Capers

THIRD COURSE

Choice of Dessert - by Chef Ben Cadriel

GOOEY BUTTERCAKE
Maple Caramel | Coconut-Pecan Granola | Whipped Cream



CHOCOLATE TURTLE PRETZEL BREAD PUDDING
Malted Milk Whipped Cream | Amaro Praline

* Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness.

gf - gluten free item (not a gluten free kitchen)