

Arizona Chef's Week Menu

First Course

Crab Cake Louie

Crawfish Croquette, Smoked Caper Remoulade, Pecorino

Second Course

Panzanella Salad

Cucumbers, Heirloom Tomatoes, Pickled Onions, Roasted Corn,
Baby Bib Lettuce, Hand Torn Bread, Goat Feta, Tomato Vinaigrette

Third Course

(Choice of One)

Ibérico Pork Pluma

Tamarind Glazed, Pearl Barley, Carrot & Curry Velouté, Pork Cracklings

2021 Caymus California Cabernet

Housemade Basil Pappardelle

Pulled Mary's Chicken, Charred Tomatoes,
Focaccia Grana Padano, Pine Nuts

2023 Macon Villages Chardonnay

\$66