

# THE MACINTOSH

## ARIZONA CHEF'S WEEK

**\$55 THREE-COURSE MENU**

**ENJOY ANY GLASS OF WINE +10**  
(LIMIT 2)

### COURSE ONE CHOICE OF:

#### **PLANCHA ARTICHOKES**

lemon zested bread crumbs . remoulade  
grated reggiano . maldon sea salt

#### **AHI TUNA POKE\***

sushi grade ahi . poached shrimp . avocado  
edamame . red bell peppers . scallions  
jalapeño . cilantro . citrus ponzu  
sriracha aioli . wontons

### COURSE TWO CHOICE OF:

#### **CHARRED JUMBO SHRIMP + ORZO**

rich coconut broth . white beans  
basil pesto . blistered tomato . lemon

#### **PORK MILANESE**

dressed arugula . cherry tomatoes . reggiano  
chef's sauce . aged balsamic reduction

#### **VEAL BOLOGNESE**

handmade durum wheat pappardelle  
san marzano tomatoes . herbs

### COURSE THREE CHOICE OF:

#### **FLOURLESS CHOCOLATE TORTE**

espresso whipped cream . salted caramel

#### **BISCUIT BREAD PUDDING**

garrett's creation . sugar + caramel cream  
sweet p's vanilla ice cream . bourbon anglaise

*\*This item may be served raw or undercooked. Consuming  
raw or undercooked meat, egg or seafood may increase  
your risk of foodborne illness.*