

THE NEIGHBORLY

ARIZONA CHEF'S WEEK \$55 THREE-COURSE MENU

ENJOY ANY GLASS OF WINE +10
(limit 2)

COURSE ONE *choice of:*

DECONSTRUCTED DEVEILED EGGS

whipped creole aioli . smoked bacon
chicken chicharrón . capers . green onion
seasoned crackers

BROILED OYSTERS ROCKEFELLER

creamed spinach . crisp pork belly
crystal's hot sauce

COURSE TWO *choice of:*

BUTTER POACHED COLOSSAL SHRIMP

parmigiano-reggiano risotto . maine lobster bisque
chives . red pepper flakes

PORK PORTERHOUSE*

duroc breed . scalloped potatoes
rocket arugula . apple cider gastrique

COLLINS BROS. PRIME RIB*

overnight au jus . creamy horseradish
goat cheese whipped potatoes . limited availability

COURSE THREE *choice of:*

STICKY TOFFEE & DATE PUDDING

crème anglaise . maldon sea salt

BUTTER CAKE

served warm . sweet p's vanilla . strawberry purée
whipped sweet cream . mint

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