



TÍA CARMEN

AZ CHEF'S WEEK

THREE-COURSE MENU

\$55 PER PERSON
CHOICE OF ONE DISH PER COURSE

– FIRST COURSE –

TUNA CRUDO

corn coconut broth, smoked chile oil, dill

OR

TRI-TIP KEBABS

sesame leaf, pickled onion, serrano chile, thai basil

– SECOND COURSE –

TÍA CARMEN'S CHICKEN GUISADO

chicken thigh, castelvetro olive,
chimayo chile, garlic, turmeric rice

OR

OVEN ROASTED COD

bay leaf, salsa mojo, cous cous, tomato sofrito

– THIRD COURSE –

VANILLA FLAN

tequila caramel, manchego cheese

OR

COCOA POD

jivara, coconut, cinnamon