



AZ CHEF'S WEEK MENU

SET MENU - \$55

FIRST COURSE *choice of*

tuna crudo | corn coconut broth, smoked chile oil, dill | gf *

seafood aguachile | white fish, shrimp, cucumber, green grapes, avocado, fried rice paper | gf s *

strawberry & leafy green salad | balsamic strawberry vinaigrette, goat cheese, pumpkin seed | gf veg

SECOND COURSE *choice of*

tía carmen's chicken guisado | chicken thigh, castelvetro olive, chimayo chile, garlic, turmeric rice | gf

baja striped bass | thai basil, mole verde, dried shrimp, almond, pistachio, hoja santa, tomatillo | gf s

lamb chops | cauliflower espuma, charred green beans, mint chimichurri | n

THIRD COURSE *choice of*

vanilla flan | tequila caramel, manchego cheese | gf veg

cocoa pod | jivara, coconut, cinnamon

CHEF'S WEEK PAIRING - \$30 *choice of two*

aguachile margarita | tromba blanco tequila, cucumber, aguachile
5 citrus spritz | vodka vodka, blood orange, tamarind, limoncello

guiseppe and luigi | pinot grigio | friuli 2022

grounded wine co | cabernet sauvignon | california 2021

angelo a. sosa, chef | dejan djukic, chef de cuisine

maritza portillo, general manager

* These items are prepared to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions. An allergen menu is available upon request.

veg vegetarian | v vegan | gf gluten-friendly | s shellfish | n nuts