

Arizona Chef's Week SPECIALS MENU



COURSE ONE

Ensalada de Playa

Jicama | Cucumber | Honey Mango | Watermelon | Pepitas | Lime Kosho Vinaigrette | Sunflower Sprouts

COURSE TWO

Seared Black Cod

Mexican Grey Squash | Spanish Chorizo | Roasted Corn | Chile Manzano Cream | Nectarines | Thai Basil

COURSE THREE

Arroz con Leche

Leche de Coco | Lime | Raspberry Coulis | Mango | Honeycomb | Crispy Black Rice | Toasted Coconut Flakes

FEATURED COCKTAIL \$15

Spanish Pipedream

George Dickel Bourbon | Rittenhouse Rye | Carpano Bitter | Peach | Ginger | Lemon | Hazy IPA

\$66
PER PERSON