



ARIZONA CHEF WEEK 2025
\$66pp / dine in only

FIRST COURSE

choice of

HAMACHI

kombu-cured hamachi, tomato celery water, soy gel,
red pepper puree, fried leeks

CRAB CAKE

crab cake, lobster bisque, spicy aioli, crème fraîche, radish

SECOND COURSE

choice of

BEEF WELLINGTON

beef wellington, mushroom duxelles, prosciutto,
puff pastry, veal demi-glace

ELK CHOP

walnut-crusted elk chop, veal demi-glace,
romanesco puree, wild berry chutney, baby carrots

THIRD COURSE

HONEY FIG CHEESECAKE

