



AZ Chef's Week | August 1-10

TO START (choose one)

Buttermilk Fried Calamari

lemon, caperberries, parsley, garlic + chive mayo

Burrata

pistachio pesto, crispy prosciutto, focaccia + vine ripe tomato

Cauliflower Florets ^{VG}

fromage blanc, capers, parsley, pickled onion, calabrian chiles, cashews, thai basil + fried shallots

The Caesar

crispy garlic, parmesan sourdough crumble + capers

ENTRÉES (choose one)

Cooke Wild Isle Scottish Salmon* ^{GF}

forbidden fried rice, brown sugar umami glaze + arizona citrus salad

Free Range Half Chicken ^{GF}

boursin mashed potatoes, chicken jus, summer squash + chive

Steak Frites ^{GF}

10 oz. charbroiled bavette, frite st. french fries, blistered tomato + black garlic aioli

Mushroom Bolognese ^{VG}

sonoran pasta, japanese eggplant, torn basil + local goat cheese

DESSERTS (choose one)

Summer Strawberry Mini Brookie

strawberry shortcake cookie + white chocolate blondie topped with vanilla bean ice cream

Classic Mini Brookie

chocolate chip cookie + classic brownie topped with vanilla bean ice cream

choose one item for each course | \$55 per person, plus tax + gratuity | substitutions and splitting plates not available
cannot be combined with other offers or discounts | does not include beverages | dine-in only