



Arizona Chef's Week | 2026

AMUSE-BOUCHE

Chef Inspired Daily

TO START (choose one)

Ahi Tuna Carpaccio

yuzu truffle ponzu, cracked sesame, shallot, fried caper + garlic chips

Heirloom Tomato Tartare (GF)

whipped feta, castelvetro olives, calabrian chili, roasted peppers, sourdough + tomato herb oil

ENTRÉES (choose one)

Steak Frites*

charbroiled bavette, garlic fries, green peppercorn jus, bearnaise + fresh horseradish

Pork Belly Tocino

green mango salad, mint, cashew, thai chilies + smashed cucumber

Mushroom Bolognese (VG)

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

DESSERTS (choose one)

Strawberry Shortcake

pistachio nougatine, vanilla bean chantilly + summer strawberries

Classic Brookie

fresh chocolate chip cookie + classic brownie with vanilla bean ice cream, chocolate sauce, caramel sauce, pearls + milk crumb

COCKTAIL

Desert Gold | \$16

jacob waltz bourbon, luxardo apricot, lemon juice, demerara + ginger beer

choose one item for each course | \$66 per person, plus tax + gratuity | substitutions and splitting plates not available
cannot be combined with other offers or discounts | does not include beverages or specialty cocktail | dine-in only

**Arizona State food code requires us to inform you that undercooked eggs, meat, and fish may increase the risk of foodborne illness.*