

ARIZONA *Chef's Week*

AUGUST 1-10

3 COURSES | \$66 PER PERSON

COURSE ONE

Beef Tataki with Charred Onion Mignonette*

Scallop Crudo with Cucumber Yuzu Nihaizu*

COURSE TWO

CHOICE OF:

Lobster Tail, Yuzu Beurre Blanc

Prime Filet (6 oz.) with Gochujang Compound Butter

DESSERT

Roasted Banana Bread Pudding with
Whisky Crème Anglaise, Vanilla Ice Cream

Beverages, tax, and gratuity not included.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

ROKA
AKOR

