

BELMONT

— Kitchen & Cocktails —

Arizona Chef's Week

FIRST COURSE

CARBONARA RAVIOLI

Ricotta, Sweet Peas, Guanciale, Parmigiano

Wine Pairing

PIEROPAN 'LA ROCCA'

Garganega, Soave Classico DOC, Veneto, IT 2023

SECOND COURSE (CHOICE OF)

ALASKAN BLACK COD

Citrus White Wine Sauce, Savoy Cabbage,
Roasted Peanut Sambal

Wine Pairing

DOMÄNE WACHAU, 'RIED ACHLEITEN'

Gruner Veltliner, Smaragd, Austria 2023

—OR—

ROSEWOOD WAGYU NEW YORK STRIP

Sunchoke Potato Purée, Asparagus,
Cipollini Onions, Red Wine Reduction

Wine Pairing

COPPER BEAR, 'COPPER CUB'

Cabernet Sauvignon, Napa Valley, CA 2023

DESSERT COURSE

PROFITEROLE

Vanilla Bean Custard, Cocoa Sauce

Wine Pairing

G.D. VAJRA

Barolo Chinato, Piedmont, IT NV

COCKTAIL FEATURE

GOLDEN HOUR \$17

ROXX Vodka, Citrus, Passion Fruit, Pineapple, Sparkling, Hibiscus Foam

Pre-Fixe Dinner \$66+



Wine Pairing Additional \$75+*