



ARIZONA CHEF WEEK 2026

\$55PP / DINE IN ONLY

FIRST COURSE

CRISPY PAPAS CON CHORIZO

crispy potato shells, chorizo mousse, chorizo, cotija cheese

SECOND COURSE

PICKLE MANGO CON CHILE SALAD

ataulfo pickled mango, cucumber, jicama, chile paste, fresh herbs

THIRD COURSE

COCHINITA PIBIL

slow braised pork neck, achiote, avocado crema, corn tortillas

FOURTH COURSE

SHORT CAKE FRESA

vanilla bean ice cream, strawberry compote, cheesecake bites

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.