

# COPPER & SAGE

— ARIZONA CHEF'S WEEK 2026 —

JULY 31ST - AUGUST 9TH

\$55 PER PERSON - DINE IN ONLY



## AMUSE BOUCHE

raw blue point oyster | cajun mignonette

## STARTER

*Choice of:*

### BACON WRAPPED DATES

chèvre | pistachio | spicy honey

### BURRATA & GRAPEFRUIT

cold smoked honeycomb | almond | pomegranate | sourdough  
Queen Creek Olive Mill meyer lemon olive oil

### BEEF CARPACCIO

truffle zest | begonia | chive oil | balsamic reduction

## MAIN

*Choice of:*

### COLORADO LAMB LOLLIPOPS

heirloom tomato | artichoke | chimichurri

### PAN SEARED SCALLOP JAMBALAYA

andouille sausage | shrimp | holy trinity | cherry tomato

### NEW YORK STRIP

grilled summer peaches | sweet corn coulis | malt vinegar reduction  
red wine macerated blueberries | petite sorrel

## DESSERT

*Choice of:*

### RED-EYE CHEESECAKE

espresso | coconut | marshmallow | chocolate truffle

### HUCKLEBERRY ICE CREAM

matcha bark | dried cranberry | almond

CULINARY DIRECTOR EVON PROFITT **C&S** | EXECUTIVE CHEF MARIO COLLASO