



ARIZONA

CHEF WEEK

3 Course Menu • \$55 Per Person*

FIRST COURSE

Choice of:

PEACH & BURRATA SALAD **V N**

Frog Hollow Peaches, Sweet Corn, Burrata, Basil, Mint, Roasted Pistachios, Steadfast Farm Hot Honey Vinaigrette, served with Barrio Sourdough Bread

GLUTEN-FREE WITHOUT SIDE OF BREAD

WHIPPED ROASTED EGGPLANT DIP **V**

Creamy Whipped Eggplant drizzled with Queen Creek Olive Mill Olive Oil, served with Sourdough Puccia • Optional Crudit  +\$6 Supplement

GLUTEN-FREE WITHOUT SOURDOUGH PUCCIA

SUMMER SALAD **GF V N**

Organic Mixed Greens and Organic Arugula, Torn Basil, Organic Strawberry, Dates, Toasted Hazelnuts, Laura Chenel Goat Cheese, Strawberry Hazelnut Vinaigrette

MUSHROOM TOAST **GF V**

Barrio Sourdough, Whipped Ricotta, Herb Roasted Mushrooms, Grana Padano, Chives

SECOND COURSE

Choice of:

STEAK FRITES **GF**

Niman Ranch Grass-Fed Hanger Steak, Chimichurri, Frite Street French Fries +\$10 Supplement

GARGANELLI AL LIMONE **V**

Arizona Meyer Lemon, Chopped Parsley, Grana Padano

CHORIZO BEER BRAISED MUSSELS **DF**

12 West Lager, Spanish Chorizo, Fennel, served with Toasted Barrio Bread

SAUSAGE & CARAMELIZED ONION PIZZA

Herb Roasted Mushroom, Italian Sausage, Caramelized Onion, Pickled Fennel

GF AVAILABLE UPON REQUEST

THIRD COURSE

Choice of:

KEY LIME PIE **GF V**

SMOKED ALMOND & BOURBON PECAN PIE **V**

AFFOGATO **V**

COCKTAIL

Optional +\$18

THOROGOOD

Blueberry-Infused Roxx Vodka, Vanilla Agave, Fresh Lemon, topped with Vietti Moscato d'Asti, served in a coupe with a Mint Sprig and Blueberry garnish

GF Gluten Free • **V** Vegetarian • **N** Contains Nuts • **DF** Dairy-Free

*Plus Tax & Tip • Dine In Only