

chef's week MENU

Somm's Wine Pairing +\$32 Per Person

Featured Cocktail + \$14

CRIMSON WINEBERRY

SanTan Very Berry Vodka, tri-berry puree, lemon juice, Chianti sugar, dried lemon

FIRST COURSE CHOICE OF

TUNA TARTARE

sushi grade yellowfin, served over crispy risotto cake, sweet chili aioli, wakame, mango, EVOO, microgreens

Riesling - Thomas Schmitt (Mosel Valley, Germany)

SQUASH BLOSSOMS

golden brown & crispy zucchini blossoms, lemon & mint whipped ricotta, marinara, pecorino

Pinot Grigio - Scarpetta (Venezia, Giulia)

AZ SUMMER SALAD

grilled watermelon, strawberry, cucumber, honey infused goat cheese, white balsamic vinaigrette

Rose - Whispering Angel (Provence, France)

SECOND COURSE CHOICE OF

SEARED SCALLOPS & RISOTTO

New Bedford diver scallops, lemon & spring pea risotto, parmigiano, mint oil

Pinot Noir - La Crema (Monterey, California)

POLLO AL FORNO

pan seared half chicken, roasted gold potatoes, grilled broccolini, garlic & thyme butter, mustard velouté

Barbera - Villa Sparina (Piedmont, Italy)

BRAISED SHORT RIB

parsnip puree, roasted cipollini onions & carrots, port wine demi-glace

Cabernet Franc - Scarpetta (Venezia Guila, Italy)

THIRD COURSE CHOICE OF

LIMONCELLO TIRAMISU

limoncello, Grand Marinier, lady fingers, mascarpone mousse, Meyer lemon curd, candied lemon, mint

LHI (Late Harvest Imperial) late harvest wine, Lillet Blanc, limoncello, ruby port boba

CHOCOLATE MOUSSE

whipped Peruvian dark chocolate, caramel, Oreo crumble, whipped cream

Tawny Port - Dow's 10 Year