



Arizona Chef's Week

\$55

Appetizer

Mesquite Smoked Pulled Pork

Cheddar Jalapeno Polenta Cakes, House Cured Pickles, 16 hour Smoked Pork Sholder, Crispy Spiced Shallot Threads, Apple Cajun BBQ

Entree

Cherry Smoked Wagyu Dino Rib

Smoked Gouda Mac, Smoked Ham Hock Collard Greens, Cornbread Popper, Bourbon Brown Sugar BBQ

Dessert

Drunken Smoked Caramel Bread Pudding

Knob Creek Smoked Maple, Bourbon Caramel Sauce, Butter Pecan Gelato