

SOCIETY SWAN

AMERICAN BRASSERIE

ARIZONA Chef's Week

JULY 31ST - AUGUST 9TH

\$55 PER PERSON

FIRST COURSE

(choice of)

CHAMPAGNE nicolas feuillatte réserve exclusive brut, chouilly, france **24**
CHENIN BLANC pascal biotteau, anjou, loire valley, france **13**

Crispy Chicken Potstickers

little gem leaf, mint, sweet & sour marmalade

Hamachi Crudo*

gooseberry, crispy garlic, black truffle miso, avocado, aguachile

Truffled Brie Baguette

warm brie, roasted garlic, truffle honey

Classic Onion Dip & Caviar*

truffle salt kettle chips

SECOND COURSE

(choice of)

PINOT NOIR fox block xv böen by belle glos, zabala vineyard, monterey, ca **17**
CABERNET RESERVE BLEND label story quilt + frc, napa valley, ca **20**

Steak Frites*

wagyu skirt steak, arugula, black truffle maître d' butter

Chicken Francese

buttered parm spaghetti, broccolini, lemon, roasted chicken jus

Potato Crusted Barramundi*

melted leek fricassee, artichoke purée, heirloom tomato vinaigrette, garden herbs

Spicy Vodka Pasta

baked paccheri stuffed with ricotta & mozzarella, acqua pazza, basil, arugula

THIRD COURSE

(choice of)

ESPRESSO MARTINI vodka, italian espresso liqueur, burnt banana, salted cold foam **17**
FANCY COWBOY ATTIRE rye whiskey, cinnamon, peanut mole, burnt demerara **18**

Peanut Butter & Chocolate Bar

vanilla chantilly, peanut butter caramel, chocolate sauce

Praline Butter Crunch Cake

praline chiffon, hazelnut toffee, vanilla ice cream

Lemon Olive Oil Cake

strawberry coulis, lemon curd, whipped mascarpone, strawberry gelato

* 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.