



THE ENDS

★ ARIZONA CHEF'S WEEK DINNER ★

FEATURING CHEF CARSON DODD



AUGUST 9TH, 6:00 PM

THE ENDS • SCOTTSDALE, ARIZONA

13-COURSE DINNER EXPERIENCE



Inspired by the food travels of Anthony Bourdain,
Chef Carson Dodd takes you on a journey
to the ENDS of the Earth.

A menu rooted in culture, curiosity, and the
unforgettable flavors discovered
when you let food lead the way.

This is dinner with a passport.



TOMMY'S BISCUITS

Fermented Honey | Peach Jam | Grass Fed Butter

BRISKET BURNT ENDS *gf

Texas Style | Apple Cider Coleslaw

CRISPY EGG YOLK NIGIRI *gf

Tamari Cured Egg Yolk | Gochujang Aioli | Furikake | Crispy Ginger

HAMACHI CRUDO *gf

Barrel Aged Tamari | House Aged Chili Flake | Fresh Wasabi

CRAB AGNOLOTTIS

Charred Corn Puree | Pickled Fresno | Micro Basil | Crispy Pancetta

SUMMER SQUASH CAPPELLETTIS

Roasted Summer Squash | Charred Squash Puree | Pickled Padi Pans | Toasted Pine Nuts

LEMON SORBET

RACK OF LAMB

Herb Crust | Pea Puree | Baby Carrots | Lamb Ju | Pickled Shallots | Micro Mint

CHICKEN SHAWARMA

Lemon Dill Labne | Cucumber | Pickled Onions | Dill Oil | Naan

HAMACHI COLLAR

White Miso-Glaze | Tomato Consomme | Summer Salad & Herbs

WAGYU NY STRIP

Bone Marrow Butter | Pommes Puree | Demi

PEACH COBBLER BREAD PUDDING

Croissant bread | Peach Cobbler | Fior di Panna

PARTNER SPONSOR

Old Town
SCOTTSDALE

