

Arizona Restaurant Week Spring 2024

\$44.00 and \$55.00

First Course

baby gem salad with danish blue cheese *

parmesan dressing, grape tomatoes, candied pancetta,

chilled tomato gazpacho and wild blue crab*

tiny vegetables and basil oil

pan roasted shrimp and smoked pepper grits

cilantro, coconut and mild curry sauce

short rib and goat cheese stuffed medjool dates

smoked bacon, mild piquillo pepper sauce, balsamic gastrique

Second Course

\$44.00

english pea risotto *

baby carrots, green beans, carrot jus, mascarpone cheese, shaved vegetables

grilled pork tenderloin with blackberry balsamic glaze

warm fingerling potato salad with Danish blue and small green beans

\$55.00

28-day aged angus beef tenderloin and

smoked mild pepper grits, goat cheese fondue, summer squash
add grilled prawns \$12.00

pan roasted georges bank natural sea scallops

english pea risotto, carrot ginger jus, edamame beans

braised beef short ribs with herb and roasted garlic spaetzle

chef's whim vegetables, watermelon radish, pickled shallots, natural jus

Dessert

blackberry cheesecake with salted caramel

chocolate shard, strawberries and vanilla sauce

grilled peach and white chocolate bread pudding

vanilla bean ice cream and vanilla and berry sauce

sorbet of the moment *

Or for a \$6.00 supplement

RAK dark chocolate bread pudding

vanilla ice cream, late summer berries and their sauce

*** can be prepared vegan or vegetarian**

no substitutions or sharing please