

ARIZONA Restaurant Week

MAY 15 - 24, 2026

\$55 PER PERSON

FIRST COURSE

(choose one)

Truffled Brie Baguette

warm brie, roasted garlic, truffle honey

Roasted Garlic Custard

tomato pistou, toasted hazelnut, parmesan baguette

Wagyu Pigs in a Blanket

mustard seed fancy sauce

Crispy Chicken Potstickers

little gem leaf, mint, sweet & sour marmalade

Spicy Tuna Tataki Roll*

charred snap pea, avocado, cucumber, yuzu onion, cilantro

Ten Vegetable Chopped Salad

avocado, grana padano cheese, champagne vinaigrette

2-Piece Shrimp Cocktail

SECOND COURSE

(choose one)

French Quarter Salmon*

baby artichokes, caramelized brussels sprouts, golden beet, beurre blanc

Steak Frites*

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

Chicken Francese

buttered parm spaghetti, broccolini, lemon, roasted chicken jus

Short Rib à la Bourguignonne

horseradish risotto, grilled asparagus, herb bread crumb, arugula

Prime Rib Dip*

melted fontina, gruyère, horseradish aioli, garlic butter baguette

Spicy Vodka Pasta

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

Filet Mignon*

pomme purée, haricot verts, toasted almond +\$10

Maine Lobster Roll

buttered brioche, old bay aioli, poached celery, dill

THIRD COURSE

(choose one)

Black Forest Sticky Toffee Pudding

chocolate toffee sauce, whipped mascarpone, luxardo cherries

Praline Butter Crunch Cake

praline chiffon, hazelnut toffee, vanilla ice cream

Southern Buttermilk Tart

summer strawberry, lemon, vanilla mascarpone (gluten free)