

Arizona Restaurant Week  
May 17th through 26th  
Dinner is served  
5-8PM

*Prix Fixe Menu*

*Amuse*

Olives and Marcona Almonds

**Starters**

**Salade de Tomates**  
with local Crow's Dairy goat cheese  
served with crostini (v)

**Brie Brûlée**  
melted brie with apples and dried fruits (v)

**Salmon Rilletes\***  
with brioche toast points

**Baked Chèvre**  
with olives, roasted shallots & tomatoes, and  
fresh thyme served with crostini (v)

**Burrata with Prosciutto**  
burrata, sliced prosciutto, served with  
local arugula, Campari tomatoes, baguette  
croutons and pistou (gf, v)

**Pâté de Campagne**  
country pork pâté with cornichons,  
French mustard and toasts

**Roasted Yukon Gold Potato Wedges**  
with garlic aioli and fresh herbs

**Bacon, Gruyère, and Leek Tartlet**  
on baby greens with tarragon dressing

**Shrimp and Crab Louie Salad Stack**  
served with gazpacho (gf)

**Artisanal Cheese Plate**  
selection of French cheeses including Roquefort, Gruyère,  
and Chèvre, served with fig jam and dried fruits (v)



(v)-vegetarian, (ve)-vegan, (gf)-gluten free

\*These items may be served raw or undercooked. Consuming raw  
or undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of food-borne illness, especially  
if you have certain medical conditions.



Enjoy a 3-course dinner, with your choice  
of starter, entrée and dessert

**\$55 per person**

tax and 22% service fee additional

Add a curated wine tasting

**\$20 per person**

**ENTRÉES**

**Slow Roasted Lemon & Thyme Chicken**  
local Two Wash Ranch chicken served  
with jus and baby potatoes (gf)

**Seared Faroe Island Salmon\***  
with roasted fennel, leeks, potatoes, arugula  
and tarragon vinaigrette (gf)

**Beef Bourguignon**  
with roasted cipollini onions, organic carrots, and  
cremini mushrooms served with potato purée (gf)

**Warm Layered Grilled Vegetable Napoleon**  
with tomato coulis (gf, v)

**Coquilles Saint-Jacques\***  
creamy white wine sauce and scallops, baked with  
sautéed mushrooms, shallots and Gruyère

**Chicken, Wild Mushroom and Leek Crêpes**  
with roasted chicken, sautéed leeks, baby spinach, goat  
cheese and béchamel sauce with fresh herbs

**Two Lump Crab Cakes\***  
served over baby greens with remoulade sauce

**Desserts**

**Carrot Cake**  
carrot cake layers, raisins, pineapple,  
walnuts, cream cheese icing,  
toasted walnut garnish

**Sprinkle Cake**  
yellow cake layers, vanilla bean pastry  
cream filling, vanilla buttercream, rainz  
bow sprinkles

**Chocolate Raspberry Cake**  
rich devil's food layers, chocolate mousse,  
fresh raspberry, chocolate buttercream

**Coconut Cream Cake**  
coconut cake layers with fresh coconut  
cream filling, vanilla whip, and  
coconut garnish

**Tuxedo Cake**  
yellow cake layers, chocolate mousse  
filling, white chocolate buttercream,  
chocolate ganache

**Strawberry Shortcake**  
fresh strawberry scone, vanilla bean  
whipped cream and fresh strawberries

**Lime Tart**  
with coconut crust and fresh berries

**Chocolate Mousse**  
with whipped cream (gf)

**Vanilla Bean Crème Brûlée**  
with fresh berries (gf)

**Bon Appétit!**

*Wine Beer Cocktails*

Serving champagne, cocktails, wine & beer.  
Please ask your server for our current list.