



# Arizona Restaurant Week



*\$55 per Person  
Tuesday - Saturday*

## STARTERS

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### **Cheddar Pumpkin Soup {gf}**

Pumpkin, jalapeño bacon, cream, cheddar cheese, toasted pumpkin seeds

### **Cranberry Pear Salad {vg}**

Mixed greens, sliced pear, candied pecans,  
bleu cheese crumples, dried cranberries,  
maple pear vinaigrette

## ENTREES

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### **Rack of Lamb {gf}**

Herb-crusted roasted rack of lamb over parsnip purée, with charred fall vegetables,  
pickled cranberries, and a cabernet-cranberry jus

### **Pan Seared Halibut {gf}**

Cauliflower puree, broccolini, lemon caper butter sauce

### **Duck Cassoulet {gf}**

Duck confit, pork belly, garlic sausage, white beans, carrots, celery, tomatoes

### **Squash Blossom Risotto {vg, gf}**

Roasted butternut squash, parmesan, cream, fresh sage,  
squash blossoms stuffed with wild mushrooms, Tuscan kale, cranberries

## DESSERTS

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### **Chocolate Ganache Tart {vg}**

Fresh raspberries, whipped cream

### **Pumpkin Bread Pudding {vg}**

Pecan caramel sauce, vanilla ice cream

### **Lemon Almond Cake {vg, gf}**

Toasted almonds, candied lemon, mascarpone cream

*\*Menu items subject to change, based on availability. Dine-In Only.*