

# DINNER

Restaurant Week \$44

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## FIRST COURSE

### Citrus Beet & AZ Feta Cheese Salad

kale & spinach blend, local beets poached in arizona lemon & orange, feta cheese, toasted almonds, crockett honey, dijon vinaigrette

*or*

### Elote Tostada (V)

charred corn, elote spice, crema, cotija cheese, cilantro

*or*

### Smoked Brisket Empanadas

house-smoked beef brisket, sweet pepper jam, tomatillo- avocado crema

## SECOND COURSE

### DC Steak & Frites

6 oz. flat iron, desert chimichurri, red wine reduction, garlic frite st. fries

*or*

### Chimayo Seared Salmon

sweet corn, anasazi beans, roasted squash, 90-day corn broth, swiss chard, basil oil

*or*

### AZ Shrimp & Grits

chile spiked baja shrimp, pima corn polenta, hatch green chile, desert heat spice, wilted swiss chard, smokey tomato sauce

## THIRD COURSE

### Desert Citrus Pound Cake Jar

arizona lemon curd, blueberry compote, whipped cream

*or*

### Mexican Spiced Chocolate Pot-a-Creme

sweet & spicy pecan crumble, whipped chantilly

