Arizona’s Bounty: A Food & Wine Evening

MENU

**Charcuterie**
Air- and salt-cured meats and domestic cheeses, served with marinated olives and vegetables, grilled vegetables, spreads, and rustic crackers

**Rosemary Chicken Flatbread**
Pesto, cured tomatoes, marinated artichoke hearts, and mozzarella with a hint of rosemary

**Beet Tartare**
Crisp endive leaf, filled with citrus-marinated beet, graham pistachio-studded goat cheese mousse, micro basil, and balsamic pearls

**Dumpling**
Chicken-ginger pot sticker, sweet chili sauce

**Avocado Brioche Toast**
Mini brioche toasts, chunky avocado, pomegranate seeds, radish, and cucumber

**Falafel-Crusted Tenderloin**
Rare tenderloin with chickpea dusting, cucumber yogurt, micro greens, and cured tomato

**Hickory Salmon “Shot”**
Potato vichy and Yukon waffle with smoked salmon

**Black Trumpet-Crusted Loin of Lamb**
Roasted lamb rack, dusted with dried black trumpet mushrooms and served with hummus

**SWEETS**

**Give Me S’More**
House-made flavored marshmallows, orange meringue kisses, chocolate-dipped fruit