

Coup Des Tartes Bastille Days!

To Begin (choice of:)

Soup Du Jour

Freshly made organic, soup of the day!

Taleggio Salad

Organic greens tossed with fresh raspberries, apples, red onions, sugared pecans in our homemade prickly pear vinaigrette. Topped with warm Taleggio cheese on toast points.

Dinner Entree (choice of:)

Chilean Sea Bass

Encrusted with toasted Arizona pistachios, served atop curried Dungeness crab salad with sea beans in a light coconut sauce.

Fettuccini

Tossed with locally grown heirloom tomatoes, imported mozzarella and parmesan cheeses, olive oil, garlic & basil.

Filet Mignon

100% all-natural grass fed Australian filet finished with a creme fraiche and horseradish sauce. Served with roasted Yukon Gold potatoes & sautéed asparagus in shallots and white wine.

Dessert (choice of:)

Four Berry Tarte

One of our classic tarts . . . Raspberries, blackberries, blueberries and cherries are cooked together to perfection and baked in a sweet light vanilla crust. It is then topped with a delicious almond crumble & served warm with vanilla ice cream.

Chocolate Carmel Fleu De Sel Tarte

If you love caramel and chocolate this dessert is for you. The delicate chocolate cookie crust encases the gooey sweet caramel. It is topped off with a chocolate ganache & sprinkles of Fleur de Sel.

Beverages:

Hildon
English still or sparkling water (1 Liter)
4

Minted Iced Tea
3

House Lemonade
3

Soft Drinks
Coke, Diet Coke or Sprite
3

Illy
Brewed Coffee (regular or decaffeinated) 3
Espresso 3 Cappuccino 4 Latte 5

Enhancements
Vanilla, Hazelnut, Chocolate or Caramel 1 Extra shot of espresso 1

Tea
Earl Grey, Chai, Green, Peppermint or Chamomile
3

Corking Fees
750ML bottle 9 1.5L (magnum) 12 375ML (split) 5

\$27 per person

Tax and gratuity not included. Substitutions politely declined.



The State of Arizona requires us to inform you the consumption of raw or undercooked meat or seafood may increase your risk of foodborne illness.