



Combine any Summer Sampler Entrée, Appetizer and any Dessert from our Dessert Menu for Three Course Summer Tasting Menu \$34.50

Choice of Appetizers

Figs Roasted with Fresh Thyme and Extra Virgin Olive Oil served with braised pork belly, breakfast radishes, opal basil, spicy prickly pear

or

Dark Chicken Consommé with Hand-Foraged Mushrooms, smoked chicken mousse, English peas, glazed carrots and haricot vert

or

Chilled Tohono O'ohdam Melon Soup with breakfast radishes, opal basil, mint, oranges, prickly pear syrup and candied jalapenos

Choice of Summer Sampler Entrees

\$20.09

Mahi Mahi with Opal Basil Sauce, mango salsa, pineapple rice and autumn garden vegetables

or

Tandem of Citrus and Achiote Brined and Grilled Quail with smokey, warm chicken mousse, served on black bean coulis, with cool salad of tomatoes, avocado, cucumber and radish

or

Spicy Pork Tenderloin Macque Choux with creole sauce, dirty rice and fried okra