

Feast

Introduction

Champagne Toast accompanied with Gila Bend Sweet Shrimp, Sunizona Sweet Tomato and Queen Creek Olive Oil

To Start

Local and Artisanal Cheese & Charcuterie Board

Cheeses: Smoked Moody Blue, California Crottin, Redwood Hill Farms Bucheret, Rouge et Noir Schlosskranz

Meats: Olli Bresaola, Olli Salami, Pamplona Chorizo

Condiments: Queen Creek Artichoke Parmesan Spread, Queen Creek Fig Balsamic Onion Jam, Honeycomb, Marinated Olives, Pickled Ramps, Extra Virgin Olive Oil (Queen Creek), Black Mesa Ranch Spiced Pecans

Assorted House Made Breads

Main

Kurobuta Pork Rack Roasted with Honey Mustard, Cinnamon Peach Demi, Maya's Farm Organic Carrots, Potato Wedges with Fresh Herbs and Garlic

Sweet Ending

Chocolate Covered Cheese Cake and Vanilla Ice Cream Sundae with Fresh Strawberries Marinated in Queen Creek Strawberry Balsamic