

# St. FRANCIS

## ARIZONA RESTAURANT WEEK

3 courses | \$44

wine pairings available (not included)

### SEASONALLY SOURCED & LOCALLY DRIVEN

## FIRST BITE

#### CHOICE OF:

#### HALIBUT CRUDO\*

lemon tomato water, cucumber, melons, pickled onion, radish, chile, garden basil

*Broadbent Vinho Verde 9/32*

#### BAKED RIGATONI vg

four cheese stuffed rigatoni, tomato sauce, herb breadcrumbs

*Badia di Morrone Sangiovese 10/36*

## MAIN EVENT



#### CHOICE OF:

#### FORBIDDEN RICE BOWL v, vg, df, gf

seven vegetables, ginger, garlic, sweet & spicy dressing

*Truchard Pinot Noir 13/48*

#### ROASTED SWORDFISH\*

eggplant caponata, pearl pasta, romesco sauce

*Wente Riva Ranch Chardonnay 13/48*

#### NEW YORK STRIP\*

potato puree, jacket potatoes, roasted garlic, seasonal vegetables

*Felino Cabernet Sauvignon 14/52*

## SWEET STUFF

#### CHOICE OF:

#### PEACH CRUMB TART vg

caramel sauce, sweet cream gelato

*Coppo Mancalvina Moscato 9/32*

#### STICKY TOFFEE PUDDING vg

sweet cream gelato

*Otima 10yr Tawny Port 8*

V: VEGAN VG: VEGETARIAN GF: GLUTEN FREE DF: DAIRY FREE

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## EAT, DRINK & BE LOCAL

We proudly source from & support the local farming community including McClendon's, Maya's Farm, Two Wash Ranch & Abby Lee Farms.