

Kai Valentine's Day

Sunday, February 14, 2010

Reservations Accepted from 4:30pm ~ 9:30pm

5 Course Dinner \$150.00 per person

With Traditional Wine Pairings \$200.00 per person

With Expanded Wine Pairings \$285.00 per person

Amuse

Soup and Sandwich

Fontina Cheese & Wild Mushroom Sandwich, Salsify Black Truffle Soup

Second Course

Tumbleweed of Petit Greens

*Local Desert Herbs and Frisee, Confit of Red Mullet, Local Ruby Grapefruit Tart,
Champagne-Red Jalapeño Vinaigrette*

Third Course

Intermezzo

Fourth Course (Choice of)

Gila River Citrus Poached John Dory

Chile Braised Endive, Fragrant Quinoa Flan, Horseradish-Caviar Butter

~or~

Green Chile Dusted Veal Tenderloin

Piperade-Local Olive Spoon Bread Pudding, White Truffle Fondue, Braised Turnips

Fifth Course

Made to Order Doughnuts Dusted with Chile Sugar, for Two

Dipping Sauces: Mole-Chocolate,

Blood Orange-Santa Cruz Chile Jelly,

Maldon Salted Caramel

For reservations and information please contact 602.385.5726

Kai Valentine's Day

Sunday, February 14, 2010

Reservations Accepted from 4:30pm ~ 9:30pm

7 Course Dinner \$185.00 per person

With Traditional Wine Pairings \$250.00 per person

With Expanded Wine Pairings \$300.00 per person

Amuse

Soup and Sandwich

Fontina Cheese & Wild Mushroom Sandwich, Salsify Black Truffle Soup

Second Course

Terrine of Potato, Cuitlacoche and Paquillo Pepper

Wild Boar Bacon & Irish Whiskey Mustard Vinaigrette, Local Arugula, Quail Egg

Third Course

White and Brown Tepary Bean Soup

Grilled Three Sisters Relish, Escargot, Mexican Lime

Fourth Course

Intermezzo

Fifth Course (Choice of)

Pan Roasted Maine Lobster with Essence of Wild Lavender

Braised Kurobuta Pork Belly, Black Eyed Pea-Root Vegetable Stew

~or~

Mesquite Smoked Pipian Rojo Rubbed Loin of Lamb

Sonoran Peppers and Chiles, Saguaro Seed Crepes, Ibarra-Local Orange Jus

Sixth Course

Artisan Cheese Course

Seventh Course

Made to Order Doughnuts Dusted with Chile Sugar, for Two

Dipping Sauces: Mole-Chocolate,

Blood Orange-Santa Cruz Chile Jelly,

Maldon Salted Caramel

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