

C A M P O

ARIZONA RESTAURANT WEEK SPRING 2024

1st Course | CHOOSE ONE

HAMACHI CRUDO

orange emulsion, sofrito, fennel pollen, local olive oil

SUGGESTED PAIRING: ERSTE + NEUE, PINOT BIANCO, ADIGE, ITALY 15

BURRATA

grilled Noble country bread, marinated heirloom tomato, basil caviar, balsamic

SUGGESTED PAIRING: BORGO SAVAIAN 'ANANSAT', ORANGE WINE, FRIULI, ITALY 15

ASPARAGUS

parma prosciutto, poached egg, tomato jam

SUGGESTED PAIRING: LES HAUTS PLATEAUX, ROSE PROVENCE, FRANCE 13

2nd Course | CHOOSE ONE

PAN ROASTED ALASKAN HALIBUT

beet risotto, pistachio vinaigrette, charred frito onion, baby carrots

SUGGESTED PAIRING: PRESQU'ILE, CHARDONNAY, CENTRAL COAST, CA 15

ARGENTINE STRIPLOIN

smoked carrot puree, roasted fingerling potatoes, asparagus, red wine sauce

SUGGESTED PAIRING: GROUNDWORK, CABERNET, PASO ROBLES, CA 15

RICOTTA AGNOLOTTI

snap peas, mint, lemon, roasted tomato, pecorino cheese

SUGGESTED PAIRING: LUIGI GIORDANO, NEBBIOLA, PIEDMONT, ITALY 15

Dessert CHOOSE ONE

GOAT CHEESE PANNA COTTA

fig chutney, pistachio crumble, mint

SUGGESTED PAIRING: RUBY DONNA, MOSCATO, PUGLIA, ITALY 11

CHOCOLATE BUDINO

whipped vanilla cream, cocoa powder

SUGGESTED PAIRING: ESPRESSO MARTINI
DOUBLE ESPRESSO VODKA, BAILEY'S, KAHLUA, ESPRESSO 14