

Aug. 27-28 / Oct. 1-2 / Nov. 5-6
Jan. 21-22 / Feb. 25-26 / April 8-9

APPETIZERS

Asian Pork Ribs
Marinated Squid and Octopus

SOUPS

Tortilla with Lime Sour Cream
Butternut Squash

SALADS

Traditional Caesar Salad
Stuffed Quail with Mixed Greens

ENTRÉES

Pistachio Crusted Halibut
Turkey Dorato
Rack of Lamb
Wagyu Strip Steak

DESSERTS

Bread Pudding
Mixed Berry Strudel
Cheese Plate & Crackers
French Silk

Sept. 9-11 / Oct. 14-16 / Nov. 18-19
Feb. 3-5 / March 10-12 / April 21-23

APPETIZERS

Honeyed Pork Tenderloin
Coquilles St. Jacques

SOUPS

Split Pea with Pancetta
Island Pepperpot

SALADS

Shrimp with Cucumber Relish
Wilted Spinach Salad

ENTRÉES

Beef Wellington
Roast Cornish Game Hen
Medallions of Veal
Raspberry Chipotle Salmon

DESSERTS

Flambé
Pearl Tapioca Pudding
Tarte Tatin
Spécialité de la Maison

CULINARY ARTS

Desert Oasis Dinner Menus

*Elegant five-course dinners created
and served by our
Culinary Arts Student Chefs*

**Wednesday, Thursday, Friday
6:00pm to 8:00pm**

\$20.95

plus beverage and tax

**For Reservations Call
480-423-6284**

Sept. 16-18 / Oct. 21-23 / Dec. 2-4
Feb. 10-12 / March 24-26 / April 28-30

APPETIZERS

Stuffed Breast of Veal
Shrimp and Pasta

SOUPS

Cream of Asparagus
French Onion

SALADS

Citrus, Lettuce & Berries
Asian Chicken

ENTRÉES

Truffled Bay Scallop Mousse
Stuffed Breast of Chicken
Glazed Medallions of Pork
Petite Filet Mignon

DESSERTS

Breton and Mousse Bombe
Fruit Soup and Spring Rolls
Napoleon with Custard
Spécialité de la Maison

Sept. 2-4 / Oct. 7-9 / Nov. 12-13
Jan. 27-29 / March 3-5 / April 14-16

APPETIZERS

Trilogy of Salmon
Stuffed Lamb Shank

SOUPS

Bouillabasse
Red and Yellow Pepper

SALADS

Lobster Claw with Spring Greens
Mixed Mushroom & Arugula

ENTRÉES

Fillet of Sole
Braised Short Ribs of Beef
Roast Peking Duck
Pancetta Wrapped Chicken

DESSERTS

Gâteau Saint-Honoré
Orchard Tasting
Upside-down Carrot Cake
Semifreddo Sundae with Zeppole

Sept. 23-25 / Oct. 28-30 / Dec. 9-11
Feb. 17-19 / March 31 - April 2 / May 5-6

APPETIZERS

Duck Confit
Crusted Sea Bass

SOUPS

Manhattan Clam Chowder
Double Game Consommé

SALADS

Heirloom Tomato and Spinach
Baked Mozzarella & Brie on Field
Greens

ENTRÉES

Swordfish and Shrimp en Papillote
Tournedos of Venison
Braised Lamb Shank
Twice Cooked Glazed Pork

DESSERTS

Pot de Crème
Pavlova of Citrus and Pistachio
Peach Melba
Spécialité de la Maison