

YELLOWBELL

Arizona Restaurant Week Dinner Menu

STARTER

(choice of one)

YELLOWBELL SIGNATURE TRIO

hand-smashed guacamole, roasted hatch chile queso blanco, charred tomato salsa,
warm corn tortilla chips

CRISPY PORK BELLY BITES

12-hour braised heritage pork belly, smoked agave-chile lacquer, picked red onion,
cilantro essence, charred citrus

MAIN COURSE

(choice of one)

MESQUITE-GRILLED NEW YORK STRIP

12oz new york strip, mesquite-smoked fingerling potatoes, fire-roasted broccolini,
smoked chipotle herb butter, crispy onion rings, roasted ancho chile demi-glace

AGAVE ANCHO GLAZED CHICKEN

herb-marinated chicken breast, ancho agave glaze, poblano sweet potato puree,
roasted baby vegetables, pepitas chimichurri

MESQUITE-GRILLED ATLANTIC SALMON

roasted chile-crust salmon, heirloom sweet corn succotash, fire-roasted
asparagus, citrus beurre blanc, cilantro essence, smoked sea salt

DESSERT

(choice of one)

SONORAN WHITE CHOCOLATE PISTACHIO BLONDIE

warm pistachio blondie, prickly pear sorbet, pistachio caramel, candie pistachios,
lime zest, vanilla chantilly

SEDONA CINNAMON ROLL BREAD PUDDING

warm caramelized cinnamon roll, mexican vanilla bean gelato, cjeta caramel,
candied pepitas, orange peel jam

\$55 per person

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness. 20% gratuity will be added for all parties of 5 or more.