

YELLOWBELL

Arizona Restaurant Week Lunch Menu

STARTER

(choice of one)

STREET CORN DIP

fire-roasted corn, hatch chile, cotija cheese, lime, tajin, warm house 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 SOUTHWEST PLATE

choice of prime carne asada or ancho citrus-marinated chicken served over southwest ancient grain pilaf, charred summer squash, blistered mini sweet peppers, heirloom cherry tomatoes, avocado puree, margarita citrus vinaigrette

SONORAN COAST MAHI MAHI SANDWICH

blackened mahi mahi, fire-roasted hatch chile slaw, avocado lime crema, ancho chipotle aioli, pickled red onion, cilantro, toasted brioche bun, chimayo chile fries

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

\$35 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.