

SCOTTSDALE ARTS ARTRAGEOUS GALA

COSMIC CRESCENDO

MENU

COCKTAIL HOUR

PASSED TAPAS

Watermelon with Cilantro Gremolata (v, gf)
Artichoke Puffs with Boursin Cheese (v)
Grilled Brown Sugar Pineapple with Feta, Chimichurri (v, gf)
Blueberry Ricotta Bocado with Citrus Zest (v)

CULINARY DINNER STATIONS

CHARCOAL + MESQUITE PLANET

Grilled Andouille with Rattlesnake Beans, Cilantro, Queso Fresco
Honey Glazed Chicken with Fennel Cucumber Slaw (gf)
served with:
• Charred Tortillas, Butter
Short's Cast Iron Mac & Cheese, Triple Cheese (v)
Grill Relish:
• Pineapple Serrano
• Green Chile Onion

PASTA COUNTER PLANET

Rigatoni with Fennel Sausage Ragu, Parmesan
Sweet Corn Poblana Risotta (v, vg, gf)
Bacon Short Rib Meatballs with Red Pepper Coulis, Chevre
Arizona Heirloom Tomato Charcuterie

ABUNDANCE PLANET

Artisinal Cheese Ensemble
New Mexico Salad with Roasted Pepitas, Puffed Sweet Corn, Roasted
Red Peppers, Onions, Ancho Vinaigrette (vg,gf)
Spinach and Berries Salad with Frisee, Blackberries, Blueberries,
Raspberries, Pecans, Bleu Cheese, Lemon Thyme Vinaigrette (v, gf)

CHILE + CITRUS PLANET

Short Rib Empanada with Mole Roja and Jicama Relish
New Mexico Salad with Roasted Pepitas, Puffed Sweet Corn, Roasted
Green Chile Forbidden Black Rice with Anaheim Chiles, Tomatillos,
Cilantro, Garlic, Avocado, Heirloom Tomatoes (vg, gf)
Arizona Citrus Salad with Oranges, Cucumber, Red Onion, Mint, Basil,
Frisee, Strawberries, Vinaigrette (vg, gf)

DESSERT STATION

Ancho Chile Dark Chocolate Pot de Creme with Burnt Cinnamon
Whipped Cream (v,gf)
Rosemary Crème Brûlée (v, gf)
Mexican Hot Chocolate Cookies (vg)
Dried Cranberry and Almond Cookies (vg)
Organic French Roast Coffee