

IL TERRAZZO

KYLE LIPETZKY, Chef de Cuisine

VALENTINE'S DAY DINNER

Four-Course Prix Fixe Menu

sixty-seven dollars per person



{ antipasti }

LANGOUSTINE

Cauliflower Cream, Green Grape, Osetra Caviar, Apple, Celery, Hazelnut



{ primi }

DUCK

Chestnut Tortelloni, Kumquat Marmalata, Brussels Sprouts, Marsala, Pancetta



{ secondi }

Select One

JOHN DORY

Black Truffle, Roasted Root Vegetables, Crispy Herb Potato, Carrot Butter

AMERICAN KOBE BEEF

Bluefoot Mushroom, Caramelized Salsify, Watercress, Sangiovese Vincotto



{ dolci }

CHOCOLATE BUFFET

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*Contains (or may contain) raw or undercooked ingredients.
An 18% gratuity will be automatically added to parties of 6 or more.

THE PHOENICIAN
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restaurant reservations 480 423 2530

THEPHOENICIAN.COM