

Saturday, June 11, 2022

Reception 6:15 pm | Dinner 7:00 pm



Spend an intimate evening at our historic dining room, GOLD. Enjoy city views and our southwest hospitality while relishing in an elaborate culinary experience that explores local culinary and wine flavors of the region with this delightful farm to fork menu.

Highlights include a five-course menu by Westward Look Executive Chef Todd Sicolo, a signature welcome cocktail, and curated wine selections by Southern Glazer's Wine.



Reservations required at opentable.com/gold or 520-917-2950





Scallop Ceviche The Waldorf Profiterole Wagyu Hot Dogs

Paired with an Horchata Carajillo

DINNER

COURSE ONE

Crispy Soft-Shell Crab

Paired with French Blue Sauvignon Blanc Bordeaux

COURSE TWO

Horchata Salad

Paired with Danica Rosé, Provence

COURSE THREE

Smoked Filet of Beef

Paired with Côtes-du-Rhône 'St. Esprit' Rouge, Rhône

SUGAR

Arizona Apricot & White Chocolate Olive Oil Cake

Languedoc-Roussillon