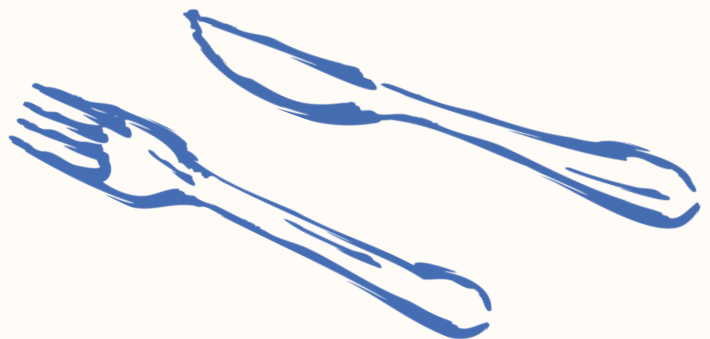
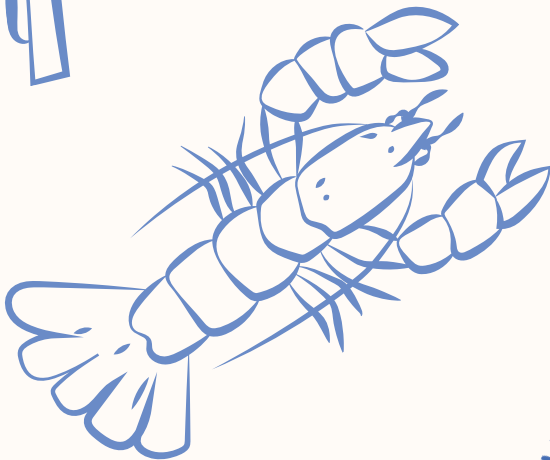
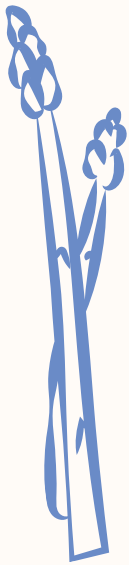




# Summer Table



M CULINARY CONCEPTS

[mculinary.com](http://mculinary.com) | 602.200.5757

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# Menu

## | Hors D'oeuvres |

Chilled Olive Oil Poached Lobster \$7.50 [GF]  
corn sabayon, persimmon gel, tomato foam

Grilled Peach Crostini \$4.50 [V]  
mozzarella mousse, aged balsamic, mint, herbed crostini

## | Salads |

Arugula & Frisée \$14.00 [V]  
shaved pear, goat cheese, roasted summer squash, brioche crouton,  
pomegranate seeds, pistachio, charred shallot vinaigrette

Haricot Vert Salad \$14.00 [V, GF]  
chiffonade butter lettuce, burrata, cherry tomatoes, niçoise olives, basil,  
chili red wine vinaigrette

## | Entrées |

Ancho Porcini Rubbed Ribeye \$56 [GF]  
black bean purée, elote corn salad, pickled red onion, micro cilantro

Grilled Oyster Mushrooms \$18 [V, GF]  
black bean purée, elote corn salad, pickled red onion, micro cilantro

Grilled Lemon Spring Chicken \$32  
rustic potato cake, charred spring onion & white asparagus, green goddess  
dressing, charred onion oil

## | Stations |

Al Pastor Pork Tostadas \$10 [GF, DF]  
grilled pineapple habanero salsa, avocado, white onion

Chipotle Braised Jackfruit Tostadas \$10 [V]  
grilled pineapple habanero salsa, avocado, white onion

BYO Grilled Kabob \$23 [GF, DF]  
herb marinated chicken, mesquite grilled steak, roasted garlic shrimp, bell peppers,  
marinated mushrooms, red onion, zucchini, marble potatoes, cherry tomatoes

## | Dessert |

Lemon Pudding Cake \$12 [V]  
cherry sorbet, kumquat gastrique, rice noodle

