### **DATE NIGHT AT**

## THE PRESERVE



\$79.99 MAY 16 & 23, 2024

# SALAD

#### house salad

baby lettuce, cherry tomato, julienned carrot and jicama, cucumber, dried cranberries, candied pecans

# **ENTRÉES**

#### chicken al carciofi

 $pan\ roasted\ chicken\ cutlet,\ marinated\ artichoke,\ white\ wine\ pan\ sauce,\ potato\ and\ vegetable\ du\ jour$ 

### thai yellow vegetable curry

yellow squash, potato, zucchini, eggplant, coconut rice

#### bisteca steak

8oz striploin, maldon salt, chimichurri, meyer lemon extra virgin olive oil finish, potato and vegetable du jour

### linguini vongole

cherrystone clams, garlic white wine sauce, lemon, parsleyr

# **DESSERT** SHARED

### chefs choice

seasonal flavors and tastes of the preserve

# DRINKS

### bottle of house wine

choice of vista point red or white

\* The use of a credit card for any transactions will incur a 3.5% convenience fee on the total, tax and gratuity.

### THE PRESERVE FINE DINING | SADDLEBROOKE TWO | 66567 E CATALINA HILLS DR, TUCSON, AZ 85739

#### TEMPERATURE DESCRIPTIONS

Rare – seared on the outside, cool red center Medium-Rare – seared on the outside, warm red center Medium – cooked outside, warm pink center Medium Well – cooked outside, slightly pink center Well – cooked through, little or no pink

#### **CONSUMER ADVISORY**

\*The consumption of raw or undercooked meats, eggs, fish, poultry and some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions. Menu Revised 5/13/24