### **DATE NIGHT AT**

### THE PRESERVE



\$79.99 | DECEMBER 12 & 19, 2024

## SALAD

#### house salad

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

# **ENTRÉES**

### blackened chicken alfredo pasta

blackened chicken breast, classic alfredo sauce, linguine pasta

#### portobello mushroom

grilled and roasted portobello mushroom, spinach, fall spiced sweet potato, vegetable and potato du jour

#### stuffed boneless pork chop

white marble farms pork loin chop, white wine infused golden raisins, caramelized onion, roasted apple, vegetable and potato du jour

#### grilled ahi tuna

6oz ahi tuna steak, served rare, wasabi, shoyu sauce, rice and vegetable du jour

### **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 12/2/24