



Pusch Ridge Provisions

SIGNATURE EXPERIENCES · NO. 03

**\$145 ALL-INCLUSIVE**

\$125 per guest · food-only option

# The Long Table

*Four courses cooked in your kitchen and served family-style — the food moves through the room the way conversation does, passed hand to hand, in no particular hurry.*

FAMILY-STYLE

8 to 24 guests · Four courses + welcome

*A representative sample menu — dishes shift seasonally with market and host.*

TUCSON, ARIZONA · PUSCHRIDGEPROVISIONS.COM

WELCOME

## Crudité

heirloom carrots, watermelon radish, fennel, cucumber, blanched haricots verts; sun-dried tomato hummus and herb yogurt

FIRST

## Charred Bread and Cheeses

warm focaccia, aged cheddar, manchego, fig jam, Marcona almonds, wildflower honey

SECOND

## Garden Salad

little gems, sun-dried tomato, shaved fennel, toasted pepitas, dates, house Italian vinaigrette

THIRD · THE TABLE'S PROTEINS *Choose 2.*

### Carved Sirloin Roast

top sirloin, slow-roasted and carved at the table, pan jus, over creamy white polenta

### Buttermilk-Brined Roasted Chicken

24-hour buttermilk brine, herb butter under crisp skin, polenta and charred carrots

### Bourbon-Glazed Short Rib

slow-braised in red wine, bourbon glaze, creamy white polenta, charred heirloom carrots

### The Plant-Forward Table

roasted stuffed squash with farro, roasted shallots, sage brown butter, sage-walnut crumb

*All beef is USDA Prime — the top grade.*

TO ADD

### Tomahawk for the Table

a USDA Prime bone-in ribeye, reverse-seared and carved tableside, built to share · market

FOURTH · THE DESSERTS *Choose 2.*

**Chocolate Ganache Tart**

dark chocolate ganache in a cocoa shortbread crust, sea salt finish, crème fraîche and seasonal fruit

**Vanilla Bean Crème Brûlée**

vanilla custard, caramelized sugar top, seasonal berries, a single almond tuile

**Tiramisu Cheesecake**

mascarpone cheesecake on a savoiardi base, espresso-soaked, cocoa and a dark chocolate shaving

**Almond Cake**

a warm slice brushed with citrus syrup, macerated stone fruit, mascarpone cream

*Menus are seasonal and shaped to the host. Dietary considerations accommodated with care.*



Pusch Ridge Provisions

THE LONG TABLE

*The chef, the craft, the calm — so the host can finally  
be a guest.*

TO INQUIRE

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