



Pusch Ridge Provisions

CURATED EXPERIENCES · NO. 02

\$110 PER GUEST

The Small Dinner Party

A chef in your kitchen for the evening — a real dinner, prepared and served at your table, without the host disappearing into the kitchen.

FOUR EVENINGS TO CHOOSE FROM

6 to 12 guests · Three courses + welcome
The Pasta Table · The Family Roast · The Garden Table · Thai

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

TUCSON, ARIZONA · PUSCHRIDGEPROVISIONS.COM

The Pasta Table

WELCOME

Charcuterie Board

cured meats, fresh mozzarella, olives, marinated vegetables, focaccia

FIRST

Caesar Salad

romaine, shaved parmesan, herb croutons, house Caesar

SECOND · CHOOSE 1

Pesto-Stuffed Airline Chicken

pesto and fresh mozzarella under crisp skin, over hand-cut pasta with house marinara

Lasagna Bolognese

rich Bolognese, marinara, melted mozzarella and parmesan

Four-Cheese Baked Pasta (v)

ricotta, mozzarella, parmesan, romano

TO CLOSE

Tiramisu

coffee-soaked savoiardi, mascarpone, cocoa

The Family Roast

WELCOME

Charred Bread and Cheeses

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

FIRST

Garden Salad

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

SECOND · CHOOSE 1

Carved Sirloin Roast

top sirloin, slow-roasted, pan jus, garlic mashed

Pork Loin with Honey & Thyme

roasted pork loin, garlic mashed, roasted vegetables

Beef & Mushroom Stroganoff

tender beef, mushrooms, cream sauce, egg noodles

Wild Mushroom Stroganoff (v)

wild mushrooms, cream sauce, egg noodles

TO CLOSE

Almond Cake

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

The Garden Table

WELCOME

Crudité

heirloom vegetables, sun-dried tomato hummus, herb yogurt

FIRST

Little Gems Salad

shaved fennel, citrus, toasted pepitas, lemon-tahini

SECOND · CHOOSE 1

Soy-Ginger Glazed Sea Bass

pan-seared sea bass or black cod, wild rice pilaf, asparagus

Cod with Fennel & Orange

roasted cod, fennel-orange sauce, creamy polenta, charred carrots

Quinoa & Vegetable Bowl (v)

roasted seasonal vegetables, mixed greens, feta, lemon tahini

TO CLOSE

Vanilla Bean Crème Brûlée

vanilla custard, caramelized sugar, seasonal berries

TO ADD · ANY EVENING

Tomahawk for the Table

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

All beef is USDA Prime. A representative sample menu — dishes shift seasonally with market and host.

A FEATURED EVENING

The Thai Evening

Cooked by Chef Chulida, a qualified Thai chef. Authentic Thai cuisine; spice level adjusted to taste.

WELCOME

Spring Rolls

shrimp, rice noodles, mint, basil, lettuce in rice paper, peanut dipping sauce

FIRST

Tom Kha Gai

coconut soup with galangal, lemongrass, kaffir lime, mushrooms, chicken

SECOND · CHOOSE 1

Pad Thai

rice noodles, tamarind, egg, bean sprouts, peanuts, lime; chicken or shrimp

Gaeng Keow Wan

green curry with chicken or beef, Thai eggplant, bamboo, Thai basil, jasmine rice

Panang Curry

thick coconut curry, kaffir lime and peanut, chicken or beef, jasmine rice

TO CLOSE

Coconut Crème Brûlée with Mango

coconut custard, caramelized sugar, fresh mango, kaffir lime zest

Vegetarian options available on request. All dishes prepared in your kitchen the day of the dinner.



Pusch Ridge Provisions

THE SMALL DINNER PARTY

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

TO INQUIRE

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