



Pusch Ridge Provisions

SIGNATURE EXPERIENCES · NO. 04

\$185 PER GUEST

an optional wine pairing on request

The Tasting

Six courses, cooked in your kitchen and served in sequence — paced, plated, and quietly set down. For the evenings when the meal itself is the event.

PLATED & PACED

6 to 12 guests · Six courses

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

TUCSON, ARIZONA · PUSCHRIDGEPROVISIONS.COM

Six courses, served in sequence over the evening. A set progression, cooked in your kitchen and paced to the table.

FIRST · TO OPEN

Seared Sea Scallop

cauliflower purée, brown butter, charred lemon, chive

SECOND · THE GARDEN

Roasted Beet & Whipped Goat Cheese

candied pepitas, citrus, aged balsamic, microgreens

THIRD · FROM THE SEA

Crisp-Skin Black Cod

fennel and orange, saffron broth, charred lemon

FOURTH · THE PASTA

Hand-Cut Pasta

brown butter and sage, parmesan, toasted walnut

FIFTH · THE FIRE *Choose 1.*

USDA Prime Filet

reverse-seared and finished over live fire, potato purée, charred carrot, red-wine jus

Fire-Finished Salmon

crisp skin, charred asparagus, lemon butter

Roasted Stuffed Squash (v)

farro, roasted shallot, sage brown butter, sage-walnut crumb

SIXTH · TO FINISH

Dark Chocolate Ganache Tart

cocoa shortbread, sea salt, crème fraîche, seasonal fruit

An optional wine pairing can be designed for the evening — bottles host-provided. All beef is USDA Prime. Courses are seasonal and shaped to the host; dietary considerations accommodated with care.



Pusch Ridge Provisions

THE TASTING

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

TO INQUIRE

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