



## Pusch Ridge Provisions

CURATED MENU · NO. 03

\$165 PER GUEST

# The Estate Dinner

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A plated multi-course dinner  
with canapés on arrival —  
the form a great dinner party  
has taken for a hundred years.

PLATED · CANAPÉS + SEATED

12 to 30 guests · Four courses + canapés

Wine pairings designed on request — bottles host-provided

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Tucson, Arizona

[puschridgeprovisions.com](http://puschridgeprovisions.com)



THE ESTATE DINNER

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

ON ARRIVAL

## Canapés

a small selection of passed bites — whipped goat cheese on brioche, smoked salmon on rye, marinated beet & burrata spoons

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FIRST

## Heirloom Tomato & Burrata

basil oil, aged balsamic, toasted sourdough

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SECOND

## Garden Salad

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

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THIRD

**Choose 1.**

### **Bourbon-Glazed Short Rib**

slow-braised, root vegetable purée, charred heirloom carrots

### **Buttermilk-Brined Roasted Chicken**

herb butter under crisp skin, creamy polenta, seasonal greens

### **The Plant-Forward Plate**

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

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TO CLOSE

## Vanilla Bean Crème Brûlée

caramelized sugar, seasonal berries, almond tuile

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# Pusch Ridge Provisions

THE ESTATE DINNER

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

TO INQUIRE

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