



Pusch Ridge Provisions

CURATED MENU · NO. 02

\$185 PER GUEST

The Tasting

A six-course plated tasting menu —
paced, quietly served, course by course.
For the evenings where the meal itself
is the event.

PLATED · CHEF-DRIVEN

6 to 12 guests · Six courses, paced

Wine pairings designed on request — bottles host-provided

Tucson, Arizona

puschridgeprovisions.com



THE TASTING

A representative sample tasting — menu shifts seasonally with market.

AMUSE-BOUCHE

Whipped Goat Cheese on Toasted Brioche

with wildflower honey, cracked black pepper, micro greens

FIRST

Heirloom Tomato & Burrata

basil oil, aged balsamic, fennel pollen, toasted sourdough

SECOND

Slow-Roasted Beet Salad

whipped goat cheese, candied walnuts, citrus vinaigrette, little gems

THIRD

Seared Scallop

sweet corn purée, brown butter, charred lemon, chive oil

FOURTH

Bourbon-Glazed Short Rib

red wine braise, root vegetable purée, charred heirloom carrots, micro herbs

TO CLOSE

Vanilla Bean Crème Brûlée

vanilla custard, caramelized sugar, seasonal berries, almond tuile



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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