

TORO

BY CHEF RICHARD SANDOVAL

Holiday Cooking Classes



&

LUNCH EXPERIENCE

175. PER PERSON

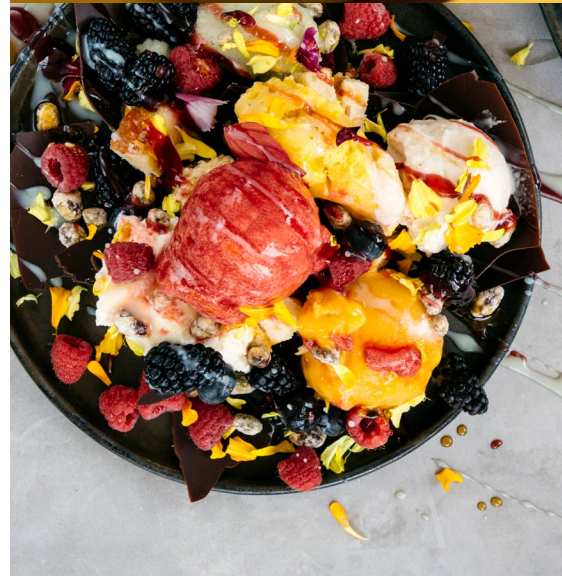
GREAT FOR GROUPS OF UP TO 20 GUESTS

SUSHI DEMO AND CLASS LED BY ONE OF TORO'S CULINARY
GURU'S, INTERACTIVE AND INFORMATIVE
FOR THE FIRST 30 MINUTES

GUESTS ARE THEN SEATED TO ENJOY
THEIR HANDMADE CREATION, FOLLOWED BY FAMILY STYLE
ENTRÉE'S AND LA BOMBA DESSERT EXPERIENCE!

See details on back.

17020 N HAYDEN RD, SCOTTSDALE, AZ 85255
(480) 585-2694 | SCOTTSDALEPRINCESS.COM/TORO
RFP-SCP@FAIRMONTSCOTTSDALE.COM



Holiday Cooking Classes

First Course—

Learn how to create our signature spicy tuna roll with recipe card and makisu to recreate at home.

ANGRY TUNA

SPICY TUNA, CUCUMBER, AVOCADO, SERRANO,
SWEET CHILI SAUCE, YUZU KOSHO AIOLI

OPTIONAL ENHANCEMENTS

Add these to accompany during class or once seated for meal.

GUACAMOLE

+6. PER PERSON

SERRANO CHILES, CILANTRO,
HOUSE MADE PLANTAIN CHIPS

OYSTERS ON THE HALF SHELL

+8. PER PERSON

LIME, PINEAPPLE JALAPEÑO
MIGNONETTE

Entrée

Served family-style.

CHURRASCO

GRILLED ON A TRADITIONAL SKEWER AND CARVED TABLE SIDE.

SERVED WITH ARGENTINIAN CHIMICHURRI,
BLISTERED SHISHITO PEPPERS, MARBLE POTATOES

NEW YORK STRIP, LAMB CHOPS, ACHIOTE CHICKEN, ARGENTINIAN CHORIZO

CHIFA-STYLE FRIED RICE

FRIED EGG, CHORIZO, CHICKEN, SHRIMP, CARNITAS, ASIAN VEGETABLES

CHIFA CHICKEN SALAD

CRUNCHY VEGETABLES, CRISPY QUINOA,
MAPLE MUSTARD DRESSING, SPICED PEANUT

Dessert

LA BOMBA EXPERIENCE

CHOCOLATE HALF SPHERE, CHANTILLY CREAM, BUTTERMILK CAKE,
SEASONAL ICE CREAM & SORBETS, CANDIED PISTACHIO,
CACAO NIBS, PASSION FRUIT, RASPBERRY

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