



## 2025 Alpharetta Restaurant Week Dinner Menu

October 11-18, 2025

\$55 per guest excluding beverages, tax and gratuity

### *Starter* choice of one:

#### **NEW ORLEANS "BBQ" SHRIMP**

bayou butter, boursin grit cake, green onion

#### **PIMENTO FRITTERS**

original ray's 1984 recipe, jalapeño jelly

#### **DRY AGED MEATBALLS**

mushroom demi, truffle ricotta

### *Entrée* choice of one:

#### **ROASTED BRANZINO**

sautéed fennel, yellow squash, zucchini, green beans, meunière

**curated wine pairing: Christophe Patrice Chablis** crisp-mineral-elegant +\$16

#### **STUFFED AIRLINE CHICKEN**

bell & evans, truffle mushroom stuffing, hen of the woods mushrooms,  
cipollini onions, demi-glace, celery root purée

**curated wine pairing: Prunotto "Occhetti" Nebbiolo** smooth-bright-juicy +\$17

#### **CAMPANELLE ALLA VODKA**

san marzano vodka sauce, calabrian chilis, basil, parmigiano reggiano

**curated wine pairing: Saldo by Prisoner Zinfandel** bold-jammy-spicy +\$18

### *Dessert* choice of one:

#### **WARM BUTTER CAKE**

lemon butter cake, blueberry compote, vanilla ice cream

#### **CHOCOLATE BROWNIE SUNDAE**

caramelized bananas, strawberries, pecans, vanilla ice cream, chocolate sauce

#### **ICE CREAM**

double scoop of chef's selection

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness