



Alpharetta Restaurant Week

February 24th - March 3rd

primi

choice of

seared scallop

sunchoke puree/ crispy pork belly/ apple-poblano chutney

gorgonzola fritters

dolce/ fontina/ arugula/ Asian pear/ walnut/ raspberry vinaigrette

secondi

choice of

soup du jour

house made fresh daily

wedge salad

iceberg/ bleu cheese/ marinated tomato/ buttermilk dressing/ bacon/ chives

entrée

choice of

tuna au poive

seared/ fingerlings/ brussels sprouts/ mustard-soy demi/ citrus buerre blanc

beef short rib

braised/ Yukon gold/ brussels sprouts/ marsala demi/ gremolata

prix fixe
\$35

chef
Leif Johnson