

Alpharetta Restaurant Week

February 24 - March 3

3 courses - \$35 Dinner Menu
tax and gratuity not included

1st Course - pick two

Salumi Toscano
black pepper

Jamón Serrano
dry-cured Spanish ham

Capicola
spicy pork shoulder

Six Month Manchego
sharp, firm, sheep

Cana de Cabra
tangy, soft, goat

San Simon
smoked, semi-firm, cow

Rocket Salad
arugula, manchego, almond, apple, charred onion vinaigrette

Coal Roasted Beets
goat cheese, mint, sherry vinaigrette

Wood Grilled Artichokes
lemon butter, chili flakes

Boquerones
anchovies, parsley, garlic, olive oil

Meatballs
tomato coulis, manchego

Roasted Shishito Peppers
sea salt

MADE Skewers
springer mountain chicken, merguez sausage, onion, pepper, zucchini, mushroom, garlic-rosemary olive oil

Patatas Bravas
fried spiced potatoes, tomato aioli

Crispy Calamari
pickled jalapeño, sweet chili sauce

2nd Course - pick one

Oysters Rockefeller
grilled with creamed spinach, panko, melted manchego

PEI Mussels
piperade, white wine, garlic croutons

Braised Pork Cheeks
parsnip chips, red wine jus

Colossal Crabcake
mango beurre blanc, red onion-papaya-pepper relish

Goat Cheese stuffed Piquillo Peppers
crostini

Grilled Spanish Octopus
yukon gold potato, paprika butter, sweet pepper, parsley, lemon, evoo

Shrimp & Grits
smoked jalapeño butter, red peppers, crispy serrano ham crumble

Seared Scallops
red endive, fennel, apple, red onion, radish, charred onion vinaigrette

Tuna Tartare
tuna, avocado, caviar, ginger, olive oil, yukon gold potatoes

3rd Course - pick one

Shattered Chocolate Bar
marcona almonds, candied orange peels

Empanadas
seasonal fruit empanada, vanilla ice cream



Executive Chef: Erick Balderrama