

alpharetta restaurant week

February 24 – March 3 | \$35 Dinner Menu

1st course - pick two

Salumi Toscano
black pepper

Jamón Serrano
dry-cured Spanish ham

Capicola
spicy pork shoulder

Six Month Manchego
sharp, firm, sheep

Caná 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

Braised Porck Cheeks
parsnip chips, red wine jus

Patatas Bravas
fried spiced potatoes,
tomato aioli

Crispy Calamari
pickled jalapeño,
sweet chili sauce



*tax and gratuity not included

2nd course - pick one

Oysters Rockefeller
grilled with creamed spinach,
panko, melted manchego

PEI Mussels
piperade, white wine,
garlic croutons

Mini Crab Cake
melted leeks, beurre blanc,
whole grain mustard

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

**Goat Cheese Stuffed
Piquillo Peppers**
crostini

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

Cod Fritters
house made hot sauce

Braised Pork Cheeks
parsnip chips, red wine jus

3rd course - pick one

Shattered Chocolate Bar
marcona almonds, candied orange peels

Empanadas
seasonal fruit empanada, vanilla ice cream



Executive Chef: Erick Balderrama
GM: Greg Kammerer