

# CARSON KITCHEN

## ALPHARETTA RESTAURANT WEEK

February 20-26, 2022

Available for Dine In or Take Out

### DINNER \$60 PER PERSON

*(excludes alcohol, tax and gratuity)*

#### FIRST COURSE *(Choose One):*

"DEVIL'S" EGGS – crispy pancetta, caviar  
PORK BELLY – buffalo bleu beurre blanc  
FOIE BUTTER & JELLY SANDO – pecan crumble

#### SECOND COURSE *(Choose One):*

CHICKEN THIGHS – alabama white barbeque, crispy prosciutto  
PORK MEATLOAF – molasses glaze  
PECAN HALIBUT – acorn squash coulis, white balsamic

#### SERVED WITH ONE OF THE FOLLOWING SIDE DISHES OF YOUR CHOICE:

RAINBOW CAULIFLOWER – garlic, lemon juice, chili flake  
WARM SPINACH SALAD – maple sage vin, dried cherry  
BEET TARTARE – pistachio, mandarin, goat cheese  
BAKED MAC & CHEESE – shhhh, it's a secret  
EMPURA GREEN BEANS – pepper jelly cream cheese

#### THIRD COURSE *(Choose One):*

BOURBON FUDGE BROWNIE – brown butter bacon ice cream  
GLAZED DONUT BREAD PUDDING – three rum caramel, vanilla crème anglaise

### DINNER BEVERAGE PAIRING SUGGESTION

*Wine pricing is for a 5 ounce pour. We do offer a 9 ounce pour, as well.*

Reata Chardonnay | \$14  
Opolo Cabernet | \$15  
Dry County Oatmeal Stout | \$8  
Allagash White Belgian-Style Witbier | \$8  
Shootin Blanks | \$14  
Better than Ever | \$14

