

# CARSON KITCHEN

## ALPHARETTA RESTAURANT WEEK

February 20 - 26, 2022

Available for Dine In Only

### DINNER \$60 PER PERSON

*(excludes alcohol, tax and gratuity)*

#### FIRST COURSE *(choose two to share, items will come together)*

"DEVIL'S" EGGS – crispy pancetta, caviar

PORK BELLY – buffalo bleu beurre blanc

FOIE BUTTER & JELLY SANDO – pecan crumble

BEET TARTARE – pistachio, mandarin, goat cheese

#### SECOND COURSE *(choose one to share)*

WARM SPINACH SALAD – maple sage vin, dried cherry

PICKLED PEAR PANZANELLA – vanilla vin

POTATO & LEEK FLATBREAD – crispy rosemary, bacon lardon

#### THIRD COURSE *(choose three to share, items will come together)*

CHICKEN THIGHS – alabama white barbeque

PORK MEATLOAF – molasses glaze

PECAN HALIBUT – acorn squash coulis, white balsamic

RAINBOW CAULIFLOWER – garlic, lemon juice, chili flake

CLAM CHOWDER – hot sausage, tomato-cream

BLACK RICE & OXTAIL RISOTTO – parmesan cream

BAKED MAC & CHEESE – shhhh, it's a secret

#### FOURTH COURSE *(no choice needed, there's always room for both!)*

BOURBON FUDGE BROWNIE – brown butter bacon ice cream

GLAZED DONUT BREAD PUDDING – three rum caramel, vanilla crème anglaise

### DINNER BEVERAGE PAIRING SUGGESTIONS

Reata Chardonnay | \$14

Dry County Oatmeal Stout | \$8

Left Nut Hooch Shootin' Hazy IPA | \$14

Opolo Cabernet | \$15

Allagash White Belgian-Style Witbier | \$8

Better than Ever | \$14

