

ALPHARETTA RESTAURANT WEEK February 26 – March 4, 2023

DINNER \$49 PER PERSON

(excludes alcohol, tax and gratuity)

FIRST COURSE (Choose One):

LITTLE GEM LETTUCE

Focaccia pane, port braised shallots, pancetta agra dolce, Grana padana

HEIRLOOM TOMATOES

House pulled buffalo mozzarella, petite basil, squash seeds, Grappa honey

SECOND COURSE (Choose One):

PEAR AND TARRAGON CACIO E PEPE

Tellegio, reggiano, Grana Padana, cracked peppercorns

FORAGED MUSHROOM PANZENELLA

Grappa poached Ciopolini onions, fennel grilled asparagus, thyme creme'

PORCHETTA AND FENNEL

Heritage pork loin, Heirloom tomatoes, mascarpone polenta, fig conserva

DESSERT (Choose One):

OLIVE OIL CAKE – Mascarpone creme, fig conserva, espresso balsamic BUTTER MILK PANA COTTA – Luxardo cherry, pistachio crumble

