

**M A D E**  
KITCHEN & COCKTAILS



**ALPHARETTA RESTAURANT WEEK**

**DINNER \$50**

EXCLUDES BEVERAGES, TAX AND GRATUITY

**TAPAS**

choose one

**VEAL SWEET BREADS**

roasted garlic dijon cream, roasted mushrooms, manchego polenta

**OCTOPUS CEVICHE**

salsa criolla, lime, cilantro, avocado, tostada

**PIQUILLO PEPPERS**

goat cheese stuffed, crostini

**SHRIMP AL AJILLO**

roasted garlic, lemon, toasted chili, grilled bread

**SKEWERS**

marinated chicken, achiote, rosemary, black pepper, salt, cilantro lime crema

**PLATOS GRANDE**

choose one

**CARNITAS STYLE PORK SHANK**

manchego polenta, shaved radish, pickled onion, cilantro, rioja- chipotle jus

**ARROZ CON POLLO**

duck confit, olives, chorizo sausage

**PAN ROASTED SALMON**

quinoa, shaved brussel sprouts, lemon beurre blanc

**TETON WATERS SKIRT STEAK**

twice fried fingerling potatoes, chimichurri, romesco sauce

**DESSERT**

**SHATTERED CHOCOLATE BAR**

marcona almonds, candied orange peals

**ESPRESSO CREME CATALAN**

burnt turbinado sugar

**CINNAMON CHURROS**

crushed marcona almonds, chocolate gelato, dulce de leche

**FRUIT PIE EMPANADAS**

served with seasonal gelato or ice cream