

alpharetta restaurant week

dinner
\$50 per person

first

caesar misticanza

kale, brussels, broccolini, romanesco, calabrian chili breadcrumb, parmesan

caputo bros. mozzarella

GA honey, arkansas black apple, braised fennel, TBB sourdough

candyroaster squash

duck confit, satsuma, taleggio fonduta, calabrian breadcrumb

second

tagliolini

heritage pork straccato, leek soffrito, parmesan

garganelli

honeynut squash, gorgonzola, confit sunchoke, fennel, pistachio

duck

cranberry beans, poached pear, rainbow chard, calabrian chili

third

double chocolate tart

chocolate pistachio crust, olive oil gelato

seasonal galette

almond frangipane, cardamon ice cream