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ALPHARETTA RESTAURANT WEEK

March 3–9, 2024

DINNER $50 PER PERSON

(excludes alcohol, tax and gratuity)

FIRST COURSE *(Choose One):*

TUNA POKE NACHOS (GF) – cucumber, calamansi kosho, radish, miso & garlic–chili crema, wonton, sesame, pickled red onion, cilantro
PIMENTO CHEESE FRITTERS – bacon marmalade, pepper jelly
BRUSSELS SPROUTS (GF) – bacon, asher blue cheese, pickled red onion
TACOS – baja fried shrimp, cucumber ceviche, tajin mayo, fresno chili, cilantro, corn tortilla
WINGS (GF) (V) – plain (gf), buffalo (gf), old bay, guajillo bbq, pineapple agrodolce
BERBERE BLACKENED BRIE – pineapple agrodolce, rustic bread
FRENCH ONION SOUP (GF) – crouton, fontina, gruyere, midnight moon cheese, gouda

SECOND COURSE *(Choose One):*

SCALLOPS (GF) – pea risotto, carrot, mayer lemon vinaigrette, bacon
SALMON* (GF) – green tomato kimchi fried rice, charred broccolini, soy caramel
SEA BASS – scallion jasmine rice, mushrooms, miso & garlic chili vinaigrette
CRAB CAKES – poblano creamed corn, Old Bay, cucumber ceviche
TUNA – sesame crusted sushi grade ahi, stir fry vegetables & soba noodles, tamari–ginger & calamansi vinaigrette
GRILLED AIRLINE CHICKEN BREAST – meyer lemon risotto, pineapple agrodolce, broccolini
SHORT RIB – tamarind bbq, yukon mashed potatoes, asparagus
8oz FILET* – Yukon mashed potatoes, haricots verts, bordelaise
14oz RIBEYE* – green tomato kimchi, jasmine rice, korean bbq, broccolini

THIRD COURSE *(Choose One):*

KEY LIME TART
STRAWBERRY CHEESE CAKE
GLUTEN FREE CHOCOLATE TORTE
CHOCOLATE MOUSSE CAKE

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