



# ALPHARETTA RESTAURANT WEEK

## March 3-9, 2024

### DINNER \$50 PER PERSON

*(excludes alcohol, tax and gratuity)*

#### **FIRST COURSE** *(Choose One):*

- TUNA TATAKI – Sushi Grade Tuna, Calamansi Ponzu, Cucumber, Spring Onion, Cilantro, Chili
- TACOS – Baja Shrimp, Cabbage, Chamoy Mayo, Fresno Chili
- BAO BUN – Thai Marinated Chicken, Green Papaya Slaw, Thai Green Curry Mayo
- KOREAN BRAISED POTATOES – Soy, Garlic, Sesame, Ginger Mayo
- TOMATO & WATERMELON PANZENELLA – Calamansi Vinaigrette, Red Onion, Feta, Cucumber, Watercress

#### **SECOND COURSE** *(Choose One):*

- 72 HR SHORT RIB – Heirloom Carrots, Black Garlic, Elderflower, Carrot Top Pesto,
- TUNA – Sesame, Buckwheat Soba Noodles, Edamame, Snow Pea, Spring Onion, Soy, Calamansi, Chili, Carrot
- CRAB CAKES – Field Pea, Edamame, Corn, Bacon, Heirloom Tomato, Onion, Poblano, Old Bay Vinaigrette, Cilantro Tarter, Green Papaya Slaw
- SALMON – Tamarind, Peanut, Lime, Chili, Broccolini, Jasmine Rice
- HALF CHICKEN – Guajillo, Achoite, Chamoey Mayo, Peruvian Style Fried Potatoes, Pineapple Agrodolce, Cabbage Slaw
- LOBSTER TAGLIATELLE – Squid Ink Tagliatelle, Bloody Mary Sauce, Parmesan
- SPRING PASTA – Spring Pea Pesto, Asparagus, Mayer Lemon, Mushrooms, Parmesan
- SCALLOPS – Roasted Yukon Potatoes, Ndjuda Butter, Corn, Salsa Verde

#### **THIRD COURSE** *(Choose One):*

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

