



ALPHARETTA RESTAURANT WEEK

MARCH 3 - MARCH 9, 2024

DINNER \$50 PER PERSON

(Excludes alcohol, tax and gratuity)

STARTERS

FRESH MAINE LOBSTER BISQUE

Lobster Morels, Sherry Cream

LUCI'S CHOPPED SALAD

Chopped Lettuce, Tomatoes, Cucumbers, Chickpeas, Hearts of Palm,
Feta, Eggs, Red Onions, Balsamic Vinaigrette

GOAT CHEESE FRITTERS

Zaba Glaze, Truffle Honey

SCALLOP CRUDO CARPACCIO*

Orange Fennel Salad

FRITTO MISTO

Shrimp, Calamari, Salmon, Grouper, Sea Bass, Avocado Citrus Salad

ENTREES

MONGOLIAN PORK CHOP*

Braised Red Cabbage, Creamy Mashed Potatoes, House-made Mustard Sauce

GRILLED LAMB CHOPS*

Blue Berry Compote

6OZ CENTER CUT BROILED FILET MIGNON*

Fondant Potatoes

PISTACCHIO CRUSTED SALMON*

Port Wine Glaze, Fondant Potatoes

BACON WRAPPED SCALLOPS

Creamy Corn Risotto

DESSERTS

VANILLA CRÈME BRULÉE | CHOCOLATE LAVA CAKE, Vanilla Bean Gelato | NEW YORK STYLE CHEESECAKE, Strawberry Coulis

Consuming raw or undercook meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*