



ALPHARETTA RESTAURANT WEEK

October 20–26, 2024

DINNER \$45 PER PERSON

(excludes alcohol, tax and gratuity)

FIRST COURSE *(Choose One):*

- WEDGE (GF) – asher blue cheese, heirloom cherry tomatoes, green onion
- SPRING HARVEST (GF) (V) – spinach & romaine, spring peas, goat cheese, radish, asparagus, heirloom cheery tomato, courgette, candied pecans, meyer lemon vinaigrette

SECOND COURSE *(Choose One):*

- WILD EXOTIC MUSHROOM AND SALMON RISOTTO (GF) – creamy herb risotto, 6oz salmon, slow roasted chicken of the woods mushroom and lobster, exotic mushroom, shaved parmesan cheese
- 8oz GRILLED FILET (GF) – grilled filet, cream parmesan, spinach baked potato, red wine demi

THIRD COURSE *(Choose One):*

- DOLCE DE LECHE – vanilla cake, dulce de leche mousse, caramel
- FLOURLESS CHOCOLATE TORTE – flourless chocolate cake, chocolate hazelnut cream

