



ALPHARETTA RESTAURANT WEEK

October 20–26, 2024

LUNCH \$30 PER PERSON

(excludes alcohol, tax and gratuity)

FIRST COURSE *(Choose One):*

CAESAR (GF) – romaine, herbed croutons, parmesan
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):*

CRAB CAKE SANDWICH – brioche bun, shredded romaine, old bay, tartar, heirloom tomato
SLOW BRAISED SHORT RIB FLATBREAD – slow braised short rib, caramelized vidalia onion BBQ sauce,
monterrey jack blend, jalapenos, artesian flatbread, baby arugula

THIRD COURSE *(Choose One):*

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

