



# Alpharetta Restaurant Week

## October 20-26, 2024

\$50 per person  
*excludes tax and gratuity*

### FIRST COURSE (Choose One):

FRIED GREEN TOMATOES - goat cheese, red pepper coulis

SHE-CRAB SOUP - fresh cream, sherry (gf)

GREEN SALAD local grown muir and butter lettuces, young kale, benne seed vinaigrette, pecorino romano (gf)

### SECOND COURSE (Choose One):

SPRINGER MOUNTAIN FARMS FRIED CHICKEN collard greens, smashed bliss potatoes, honey-thyme jus (mgf)

SHRIP & MARSH HEN HILL GRITS- tasso ham, smoked tomato-poblano gravy gf

SOUTHERN PERLOO carolina gold rice, okra, black-eye peas, fire – roasted tomato, onion, poblano pepper gf

### THIRD COURSE (Choose One):

BRULEED BANANA PUDDING - banana bread, sweet cream, lang du chat

CHOCOLATE HAZELNUT LAYER CAKE chocolate ganache, hazelnut milk jam, cocoa krispies

GELATO or SORBET - please ask your server for today's selection

### A FIFTH GROUP RESTAURANTS CONCEPT

South City Kitchen | La Tavola | Ecco | The Original El Taco | Alma Cocina | Lure | Bold Catering and Design

*South City Kitchen Avalon is operated by HEI HOTELS*

For private & group dining reservations, visit [avalon.southcitykitchen.com/privatedining](http://avalon.southcitykitchen.com/privatedining).

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

**gf = gluten-friendly preparation as-is. mgf = can be prepared gluten-friendly w/ modification**