



# alpharetta restaurant week

**please select one from each course**

dinner | \$50

## soup of the day

roasted squash, turnips, bok choy

## endive + pear salad

brown butter roasted pears, endive,  
blue cheese, hazelnuts

## baked ricotta

filetto tomato sauce,  
housemade ricotta, garlic, basil

## agnolotti

roasted delicata squash, pine nuts,  
sage, parmesan

## new york strip

charred local root vegetables, demi glace

## roasted lamb shoulder

border springs roasted lamb shoulder,  
georgia kale, cannellini beans

## affogato

olive oil ice cream, biscotti

## panna cotta

fresh cream, cardamom shortbread