

OneDayⁱⁿ Paris

Alpharetta Restaurant Week - Dinner Menu

Prix Fixe - 50

FIRST COURSE

Apple & Burrata

Poached Apples, Charred Apples, Fresh Apples, Apple Glaze, Apple Powder, Apple Chutney, Pecans

or

Parisian Shrimp Cocktail

Flambé Pan Shrimp, Creamy Cognac Signature Cocktail Sauce, Grilled Lemon

SECOND COURSE

Tomato Risotto with Herbes de Provence Chicken Breast

Calabrian Butter, Boursin Cheese

or

Steak & Chips

6oz Steak, Truffle Parmesan Chips Drizzled with Blue Cheese Sauce, Veal Demi, Melted Compound Butter on Top

THIRD COURSE

Crème Brûlée

Madagascar Vanilla, Brûléed Sugar

or

La Mangue

Carmelized Mango, Regular Crumble, Mango Lime Sauce

