



Alpharetta Restaurant Week
February 21-27, 2016
\$25 Dinner Menu

FIRST COURSE *please choose one of the following:*

Artisan Field Greens- mixed local baby lettuce, candied pecans, dried cranberries, Statesboro blue cheese, roasted onion balsamic dressing

Caesar- baby gem lettuce, shaved pecorino cheese, herb croutons, Caesar dressing

Cup of Crab Bisque- sherry, chive crema

SECOND COURSE *please choose one of the following:*

Salmon Oscar- jumbo lump crab meat, béarnaise, grilled asparagus, Yukon Gold whipped potatoes

Springer Mountain Farms Chicken- grilled king trumpet mushrooms, grilled asparagus, bacon-thyme demi

Filet Trio- mushroom bordelaise, Yukon Gold whipped potatoes

THIRD COURSE *please choose one of the following:*

Key Lime Pie- raspberry coulis, fresh whipped cream,

Crème Brulee- seasonal fruit compote, fresh whipped cream