

## **Restaurant Week Prix Fixe Lunch Menu 15.17**

### **Choice of Appetizer**

#### **Crab Bisque**

*Seafood fumet • whipping cream • fresh thyme • lump crab • aged cream sherry*

#### **Chicken Tortilla Soup**

*Ancho chili chicken • carrots, celery, green chili • chipotle cumin chicken broth • fried corn tortillas*

#### **Bistro French Onion**

*Braised beef tenderloin • caramelized onion • toasted crouton • torched gruyere*

#### **Jalapeno Hummus**

*Jalapeno • garbanzo beans • tahini paste • roasted garlic • flatbread points • crudité • chili crema*

#### **Alchemy Caesar**

*Romaine hearts • Caesar dressing • cheese shard • croutes • white anchovy • spring roll shell*

#### **Sautéed P.E.I Mussels**

*½ lb. mussels • cream sherry • roasted garlic butter • basil chiffonade*

### **Choice of Entrée**

*(Sandwiches Served With House Spun Chips)*

#### **Pulled Pork Carnitas Flatbread**

*Braised pork • chorizo • tobacco onions • goat cheese mornay • pine nuts • cherry apple fig chutney*

#### **Baby Iceberg Salad**

*Onion frites • Applewood smoked bacon • avocado • grape tomatoes • blue cheese dressing • black tea egg*

#### **AE Quiche**

*Changes Daily*

#### **Monte Cristo**

*Egg dipped farmers white • panko crumb • roasted turkey • Black forest ham • aged Cheddar • melba*

#### **Alchemy T.B.L.T**

*Roasted turkey breast • Applewood smoked bacon • toasted loaf brioche •  
vine ripe tomato • artisan greens • avocado pesto hummus spread*

#### **Angel Fire Chicken**

*Ancho marinated • arugula • tomato • avocado hummus • smoked Goat cheese • pickled red onion • ciabatta*

#### **Turkey Pear and Gruyere**

*Roasted turkey breast • red pears • apricot mustard • vine ripe tomato • greens • toasted ciabatta*

#### **French Dip**

*Beef tenderloin • bell pepper relish • Gruyere • baguette • au jus*

#### **Crab Mac n Cheese**

*Lump crab • jalapeno bacon • old bay béchamel • cheddar • smoked gouda*