

Restaurant Week Prix Fixe Dinner Menu 35.17

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

Pulled Pork Carnitas Flatbread

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

Crab Mac n Cheese

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

Choice of Entrée

Angel Fire Chicken

Ancho marinated • white cheddar grits • pear and black bean salsa

Roasted Red Snapper

Soy marinade • sesame crust • roma tomato • pancetta • basil & scallions • roasted garlic smash

Indian Chicken

Curry cashew basmati rice • quinoa • shitake mushrooms • peas • yellow curry coconut sauce • chili oil • soy glaze

Salmon

*Pan seared • hominy posole, black beans, tomato, sweet potato •
lemon confit saffron emulsion • apple fennel slaw*

Ancient Grain Seasonal Squash

Seasonal vegetables • ancient grains • chipotle roasted red pepper coulis • sunflower kernels • quinoa artisan salad

Beef Short Rib

*Braised • blackberry demi-glace • hominy posole, black beans, tomato, sweet potato •
sautéed baby spinach & dried cherries*

Creole Shrimp & Grits

Tasso ham grits • creole velouté • parmesan crisp

Chef's Dessert Selection