

Alchemy Prix Fixe

Dine-In Only / Choice of Three \$75 / Optional Wine Pairing \$35

FIRST COURSE

Spring Pea Soup

Smoked Ham, Mint, Crème Fraiche

Jonah Crab & Grilled Asparagus Salad

Romaine, Garlic Breadcrumbs, Basil Vinaigrette

Hand-Cut Yellowfin Tuna Tartare*

Avocado Mash, Radish, Wasabi, Truffle Ponzu

2022 Domaine de la Chapiniere

Sauvignon Blanc, Touraine, FR

SECOND COURSE

Potato Gnocchi

Fork to Pork Sausage, Spring Peas, Mint, Whipped Ricotta

Cracker Crusted Halibut

Spring Vegetable and Tomato Stew, Cannellini Beans, Smoked Salsa Verde

Roasted Boneless Half Chicken

Baby Artichokes, Cherry Tomatoes, Fingerling Potato, Rosemary Pan Reduction

Surf & Turf* + \$15

*Filet Medallions, Butter Poached Lobster, Grilled Asparagus,
Roasted Garlic Smashed Potatoes, Béarnaise*

2020 Maison J.J. Vincent “JJ Bourgogne Blanc”

Chardonnay, Burgundy, FR

or

2021 G.D. Vajra “Rosso”

Nebbiolo/Barbera/Dolcetto, Langhe, IT

THIRD COURSE

Piña Colada Parfait

Coconut Panna Cotta, Pineapple Gelée, Rum-Soaked Pineapple, Toasted Coconut & Macadamia Granola, Lime Zest

Carrot Cake

Cream Cheese Frosting, Candied Walnuts, Orange Zest, Grand Marnier Glaze

Flourless Chocolate Cake

Mixed Berry Jam, Caramélia Chocolate Sauce, House Chantilly, Chocolate Strawberry Ice Cream

À la Mode + \$4

House Made Scoops

Seasonal Ice Creams & Sorbets

Van Zellers & Co

10-Year Tawny, Douro, Portugal

or

Limoncello

Made in House