

Alchemy Prix Fixe

Choice of Three \$60 Optional Wine Pairing + \$20

FIRST COURSE

Squash Soup *Crème Fraîche, Pumpkin Seed Oil, Focaccia Crisp*

Jonah Crab & Grilled Asparagus Salad *Romaine, Garlic Breadcrumbs, Basil Vinaigrette*

Yellowfin Tuna Tartare* *Avocado, Togarashi Potato Chips, Soy & Ginger Dressing*

2018 Domaine de la Chapinière *Sauvignon Blanc, Touraine, FR*

SECOND COURSE

Orecchiette Pasta *Mushroom Bolognese, Parmesan Cheese, Saba*

Atlantic Cod *Beluga Lentils, Linguiça, Romaine Lettuce*

Grilled Flank Steak Frites *Mixed Greens, Hand Cut Fries, Béarnaise*

8oz Filet Mignon* + \$8 *Roasted Garlic Whipped Potatoes, Asparagus, Red Wine Jus*

2016 Maison J.J. Vincent “JJ Bourgogne Blanc” *Chardonnay, Burgundy, FR*

or

2016 Arrowood Vineyards *Cabernet Sauvignon, Sonoma, CA*

THIRD COURSE

Chocolate Pots de Crème *Dark Chocolate Mousse, Raspberries, Hazelnut Chantilly*

Warm Pecan Pie *Buffalo Trace Bourbon, Island Bee Honey, Nutella Ice Cream*

House Made Ice Cream *Vanilla, Nutella, Pumpkin, Concord Grape Sorbet*

Warre’s Otima 10-Year Tawny *Porto, Portugal*

Executive Chef Christopher Stam

*Consumption of undercooked food may increase the risk of food-borne illness. Please inform your server if someone in your party has a food allergy.