

# **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**

## **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*