



October 15-21, 2018

### **Alchemy Wine & Beer**

#### **LOCAL RESTAURANT WEEK MENU**

**\$20.18**

2 Glasses of wine and choice of one of the below desserts:

- Chocolate board- Three highland house truffles, Reese's peanut butter cup cookie and hard candies
- Beignets- A true New Orleans classic. Homemade fried dough sprinkled with powdered sugar served with chocolate dipping sauce
- Bananas foster- Brown sugar caramelized bananas deglazed with coconut rum and caramel served over ice cream with toasted coconut

**\$30.18**

2 glasses of wine and choice of one of the below charcuterie boards

- 'Merica Board: American soft double creams, blues and Northeastern cheddars served alongside peppered salami and a variety of cured meats\*
- European: France & Italy. Variety of French brie, French blue and Italian hard cheeses served alongside imported Italian cured meats\*

\*All boards are accompanied by a rotating selection of housemade condiments, nuts, jams, olives, relishes, pickles and mustards.

-OR-

2 glasses of wine and choice of two small plates below:

- Cajun broiled shrimp served in a seafood broth with French bread. (GF)
- Brie tartine topped with sliced strawberries, torn basil, port reduction
- Humble hand pies served with dipping chutney: Spicy pork or curry vegetable
- Fancy smancy grilled cheese:

**\$40.18**

Choice of two brunch cocktails and 2 brunch items below:

Cocktails

- **Beaujolais**
- **Bloody Geisha**-*Tomato juice, sake, soy, celery and citrus garnished with a fortune cookie and other fun things*
- **Bellini**- *Prosecco with your choice of white peach, strawberry and raspberry puree*
- **Mimosa**- *Prosecco and orange juice*

Brunch

- Crab Cakes Benedict Two crab cakes topped with poached eggs and citrus hollandaise sauce served alongside rocket salad
- Stuffed French toast: Stuffed with mascarpone and topped with bananas foster caramel sauce

-OR-

- 2 breakfast sandwiches: Fried egg, pimento cheese spread and speck (smoked prosciutto) on a brioche roll with a side of house-made fresno pepper ketchup