



~ CHOOSE ONE FROM EACH COURSE ~

FIRST COURSE

Fish & Corn Chowder, Gougère Flottante

Wild Mushroom Bread Pudding, Jerez Cream, Frizzled Collards, Smoked Paprika Oil

SECOND COURSE

Chicken Pancetta Sofrito, Scalloped Potato, Fried Sage, Parmisano Reggiano

Shrimp Sauté, Lemon Confit Beurre Blanc, Tomato Risotto, Citrus Dust

THIRD COURSE

Profiterole, House Made Burnt Caramel Ice Cream,
Catbird Chocolate Caramel Sauce, Hazelnut Brittle

Lemon Mascarpone Cheesecake, Blueberry Cardamom Compote

SUPPLEMENTS

Grilled Scallops 12
Grilled Shrimp 8
Scalloped Potatoes 7

SUGGESTED COCKTAILS & WINE

Cocktail: Bulleit Rye Manhattan/Blood Orange Crisp 15
Wines: Monte Real Blanco Rioja '20 16/gl
Scenic Valley Farms Pinot Noir '20 16/gl
Dough Chardonnay '19 15.50/gl
Hyatt Merlot '18 14/gl

50.00 per person

*All guests at table must order the full Restaurant Week menu.
auto 22% gratuity--no substitutions, please*

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