



~ CHOOSE ONE FROM EACH COURSE ~

Amuse Bouche- Truffle Popcorn & Boni's Housemade Mochi

## FIRST COURSE

VA Lump Crab Bisque, Lemon Oil, Gougère Flottante

Local Beet Tartare, Chèvre Mousse, Parmesan Tuile, Sunchoke Chips, Balsamic Glaze

## SECOND COURSE

Deconstructed Beef Wellington

Mushroom Duxelle, Herbed Puff Pastry, Cabernet Reduction

*suggested wine: Chateau les Bascants Bordeaux 2018 13gl*

Sautéed Shrimp, Tomato Risotto, Lemon Confit Buerre Blanc, Citrus Dust

*suggested wine Dogwood & Thistle Petit Manseng '22 19gl*

Wild Caught Yellowfin Tuna Yaki

Pan seared tuna, onigiri, 混合された vegetables, dashi broth, furikake

*suggested wine Monte Real Rioja Garnacha '20 15gl*

## THIRD COURSE

French Chocolate Amer Tart, Orange Zest, Red Rooster Crème

Profiterole, House Made Fromage Blanc Ice Cream,

Catbird Salted Caramel Sauce, Hazelnut Brittle

## SUPPLEMENTS

Scallops 12 | Shrimp 10 | Scalloped Potatoes 8

Salad Vinaigrette 10.75 | Virginia Maple Old Fashion 14.50

**55.00 per person**

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

105 South Jefferson Street | Roanoke, Virginia 24011 | [www.alexandersva.com](http://www.alexandersva.com)