



ALCHEMI

THREE COURSE DINNER FEATURES

WAGYU SPECIAL

Thai Street Ribs

Three ribs, garnished with fried garlic, mint, and cilantro.

Fresh Cut Alchemi Side Salad

Roasted baby carrots, seasonal vegetables, tomatoes, red onion, eggs, mushrooms, radishes, baby arugula, artisan greens, Chevre cheese, and Champagne Vinaigrette.

Wagyu Beef Strudel

Braised Wagyu Beef, baked in flakey pastry with a drizzle of balsamic vinegar and farmer's vegetables

65

SEAFOOD LOVERS

Crab and Shrimp Cakes

Two cakes, topped with French Remoulade.

Calamari Tempura Side Salad

Battered calamari, napa cabbage, baby arugula, carrots, cilantro, red pepper, fried noodles, tossed in a homemade Curry Vinaigrette.

Cioppino

A bowl chocked with seafood. Lobster tail, scallops, shrimp, clams, & mussels in a savory tomato broth.

65