

FARRA OLIVIA

by Morou .

Alexadria's Inaugural Restaurant Week 2009

*three-course menu for \$35 per guest | wine pairings an additional \$15 per guest
available from Saturday, January 17 to Sunday, January 25*

first course

white grits | cinnamon squash | candied red cabbage | achioté
painted soup | smokey chestnuts | gingery squash | beet cider
shocked escolar | soy pearls | pickled zucchini | shiso powder
selected organic greens | crisp shallots | carrot vinaigrette

entree

morel gnudi | white asparagus | butternut squash | arugula
pan roasted chicken breast | banana crust | soft black barley risotto
flat iron steak | mushroom flan | root vegetables | red pepper curry
artic char /fermented yucca couscous | shrimp essence

dessert

vanilla bean crème brûlée | burnt sugar crust
pumpkin cheesecake | bourbon sabayon | chocolate sauce
fruit essence | selection of sorbets