

Allichant

Beginning

Charcuterie board with chorizo iberico, prosciutto, fromage fort, cornichons, olives, and baguette	16
Crottin de Chavignol on mixed greens with pear, toasted walnuts, red onions, and baguette	16
Mussels in a white wine and saffron broth with baguette	17
Mediterranean-style meatballs with lamb, beef, pistachios, and parsley, topped with tahini and a pomegranate molasses yogurt sauce	17

Middle

Bœuf bourguignon with boneless short ribs, carrots, and cremini mushrooms in a red wine sauce over garlic mashed potatoes	38
Ricotta gnocchi in a gorgonzola dolce cream sauce with fresh basil and fried prosciutto (<i>optional</i>)	27
Cinnamon-dusted duck breast with shallot agrodolce over orange Israeli couscous and radicchio	35
Risotto with crispy Brussels sprouts, aged gouda, and garlic confit	26
Scallops grenobloise with sea scallops, lemon, and capers over parmesan polenta and slow-roasted tomatoes	32
Roasted chicken thigh in a garlic-cognac sauce over garlic mashed potatoes	28
Red curry marinated salmon with mango salsa over coconut rice and roasted cabbage	30

Vegan option available upon request

Ending

Desserts are made in-house and change daily	10
Fonseca 20-year Tawny Port	16
Espresso	4
Latte, cappuccino, or café au lait	5
Chai latte	5
Belgian hot chocolate	5
Organic tea	4
Brewed coffee	3
<i>Add oat milk</i>	+1

Please inform your server of any allergies or dietary restrictions

20% gratuity may be added for parties of 6+