

# 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

Lemon-thyme chicken thighs over tomato-eggplant tabbouleh with mint yogurt sauce	29
Cioppino with cod, mussels, shrimp, and garlic baguette	34
Ricotta gnocchi in a pistachio-parsley pesto with parmigiano reggiano and fried prosciutto ( <i>optional</i> )	28
Beef Wellington with prosciutto-wrapped filet mignon over garlic mashed potatoes, roasted asparagus, and glazed carrots	45
Risotto with spring peas, leeks, mint, mascarpone, and lemon	27
Blackberry-balsamic duck breast over mixed greens with toasted almonds, fennel, and crispy onions	33
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+*