

Main Courses

Agnolotti

house made pasta filled with chicken, spinach and ricotta cheese
ladled with light tomato sauce & sprinkled with parmesan cheese
small 12- regular 19-

WINE SUGGESTION: MERLOT, PINOT NOIR

Oven Roasted Pork Tenderloin Medallions

topped with camembert cheese and served with a mushroom barley risotto & a port wine reduction
small 14- regular 24-

WINE SUGGESTION: CHARDONNAY, PINOT NOIR, SAUVIGNON BLANC, PINOT GRIS

Alchemist Cassoulet

a trio of lamb sausage, crisp duck leg confit and pork tenderloin,
served with a french white bean ragoût
small 16- regular 24-

WINE SUGGESTION: PINOT GRIS, PINOT NOIR, CABERNET FRANC

Pan Seared Wild Sockeye Salmon

lemon-thyme risotto and a warm brown butter vinaigrette
small 17- regular 27-

WINE SUGGESTION: MERLOT, PINOT GRIS, CHARDONNAY

Skillet Roasted Filet Mignon

whipped potatoes & dijon-tarragon mushroom glaze
small 23- regular 33-

WINE SUGGESTION: MERLOT, CABERNET FRANC, CABERNET SAUVIGNON

Oven Baked Rack of Lamb Provençal

with a mushroom barley risotto and pan jus
small 24- regular 30-

WINE SUGGESTION: CABERNET SAUVIGNON, MERLOT, CABERNET FRANC

Alchemist Beef Fondue

shaved beef slices, potatoes & vegetables
with a rich broth and four dipping sauces
for one 20- for two 37-

WINE SUGGESTION: SAUVIGNON BLANC, PINOT NOIR, MERLOT