Alana's Food and Wine

Menu subject to change

Prix Fixe Special 4:00PM- 5:30PM 3 course for \$20



Choice of 3 for 11
Classic lobster Bisque 10
New England Clam Chowder with Joyceter Crackers 7
French Onion ala Jamie 8
Mushroom Consommé with Brioche and Sottocenare 8

Vegan Pumpkin Bisque with Sweet Spicy Peanuts 5

Starters

Crab & Lobster Thermador smothered Snow Crab 16

Carpaccio di Bresola with a Petit Anti Pasta and Exemplary Olives lagniapped with freakishly \$\$\$\$ Olive Oil 11

- Savory Porcini and Shiitake Cheesecake lagniapped with Horseradish Mousse 8
 - Roasted Asparagus with Blood Orange Beurre Rouge 8

A Ménage a Trois of Tartares Yellowfin Tuna, Kampachi and Smoked Salmon with Lotus Chips and Soy Mirin 15

Wild Caught Louisiana Blackened Shrimp with Trinity and Pecans 9

Roasted Ruby Beet Stack with Feta, Niçoise Olives, Candied Black
 Walnuts and Upland Cress 7

Lovely Lettuces

- Spinach with Smoked Almonds and Lovely Sherried Goat Cheese Dressing 8
- Red Leaf, Toasted Sunflower Seeds and Parmesan Tossed In a Citrus
 Plum Wine Vinaigrette 6

9

Entrées

Rustichella Strozzapreti with Scallops, Rock Shrimp, Crab, Lobster, Asparagus, Saffron and Fine Herb Crème Fraîche 24

Hoppin Good Fricassee of Rabbit with Polenta smothered By Oven Dried Tomatoes, Chippolinnis and Lovely Olives 22

Cassolette of Duck, Bantam Silky Black Chicken and Sausage 24

Grouper on Garam Masala Sweet Potatoes with a Preserved Meyer Lemon and Fennel Vinaigrette 25

Fungus Among us Risotto with Buna Shimejis, Piopinnis,Shiitakes and Brie ~Truffled Of Course 22

Tenderloin of Beef on Sage Derby Swiss Chard Colcannon with a Sassy Demi Glase 36

4 oz Tournedo of Beef in the Same Preparation 20

Excessive Whining 39.99

♥ Can be Made Vegan or Vegetarian Food of Love =No Changes Thank You

No Separate Checks Please Cell Phones Interfere With Proper Risotto Preparation

Raw and Undercooked Food Possibly
A Customary Gratuity Of 20% May Be Added To Parties of Six or More

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