

OAKLAND RESTAURANT WEEK

3 courses for \$30 pp

STARTERS

mizuna salad

organic apple, pomegranate, redwood hill farm goat cheese, pistachio coconut crumble, caramelized apple vinaigrette mignonette

albondigas

grass-fed beef, potato puree, pearl onion, sriracha maple bacon, saffron tomato broth

MAINS

alaMar's signature peel & eat gulf shrimp

lemongrass, fingerling potato, brentwood corn, romesco butter sauce

coffee crusted skillet chicken

dominican stewed beans, brentwood corn, sweet & spicy pepper confetti, parsnip apple slaw

stuffed roasted eggplant

tunisian spiced roasted tomato, belfiore burrata, fingerling potato, kale chip

SWEETS

portuguese pumpkin donuts

cinnamon maple sugar, butterscotch gelato, coffee caramel, candied almond

spiced pear persimmon sorbet

Optional Beverage Pairing \$10 pp

Start with a bubbly seasonal cocktail

Then select one glass of wine:

Quivira Sauvignon Blanc

Tangent Albariño

Artisan Red 7 Blend

Ancient Peaks Renegade

Dishes may be served family style. No substitutions please.

All menu items subject to change without notice due to seasonal availability.