



SERENITEE FEBRUARY FIXE

ONE MONTH. NINE PRIX FIXE MENUS. ENDLESS REASONS TO DINE OUT.

wine & sake

AIX ROSÉ *Provence, France* 14/55
soft minerality, fresh red fruits, peach, subtle floral notes

SOTO JUNMAI SAKE *Niigata, Japan* 15⁵⁰
clean, light with apple, soft rice & a touch of umami

mocktail

HONEY CITRUS COOLER NA
lemon, honey, sparkling water 9

cocktails

JALAPEÑO-YUZU SPRITZ
vodka, yuzu, jalapeño, prosecco 19

SAKE PALOMA
soto junmai sake, grapefruit, lime, sea salt 18

FOREST NEGRONI
gin, sweet vermouth, amaro 16

*Alchemy's February Fixe menu is available a la carte,
or make it a prix fixe & choose one option from all three courses for \$10 off*

SCALLOPS ALCHEMY

pan-seared scallops, asparagus tips, finished with hollandaise foam & dashi aioli 24

BEEF TARTARE

prime beef, whole grain mustard, cornichons, quail egg yolk, olive oil,
served with crispy rice paper 22

AGUACHILE YELLOWFIN TUNA

yellowfin tuna accented with aguachile heat, crisp honey apple & serrano 24

HAMACHI JALAPEÑO BUTTER

torched yellowtail, jalapeño butter, shiso tempura, tamari ponzu, lemon zest 24

first course enhancements: frantoia unfiltered olive oil 4 • tobiko 4 • salmon roe 4

COWBOY BUTTER RIBEYE

grilled ribeye finished with citrus-herb cowboy butter, yukon mash 44

SALMON

mushroom risotto, finished with velouté, aromatic herbs 38

MEUNIÈRE-STYLE HALIBUT

pan-seared halibut with brown butter sage, capers, lemony baby spinach, jasmine rice 38

HERB-FINISHED DUROC PORK CHOP

grilled duroc pork chop, crispy yukon potatoes, baby kale, mustard herbs pan jus 35

second course enhancements: frantoia unfiltered olive oil 4 • blistered cherry tomatoes 4

TIRAMISU

espresso-soaked ladyfingers, mascarpone cream, cocoa 13

CHOCOLATE MOUSSE

dark chocolate mousse, cocoa, extra-virgin olive oil, flaked sea salt 12

dessert enhancements: raspberry coulis 2 • whipped cream 1 • ice cream 4

starters

mains

desserts