



Asheville Restaurant Week

2 for \$15

**Choose One Item from Each Section Below*

Entrees

Biltmore Village Reuben with house cooked Corned Beef on Griddle-toasted Rye with Melted Swiss, Braised Sauerkraut and Homemade 1000 Island Dressing

Seared Salmon Cakes dusted with Panko and seasoned with Lemon and Dill then served over Cucumber Noodles and Spinach Greens with Horseradish Sauce

Roasted Portabello Sandwich served Open-faced with Tomato Aioli, Warm Goat Cheese, Arugula, Basil and Pickled Onions on Griddle-toasted Ciabatta

Desserts

Cheesecake with Fresh Strawberries and Devonshire

White Chocolate Vanilla Bread Pudding with Ice Cream And Caramel Sauce



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