



2016 Asheville Restaurant Week

3-course dinner for \$30

1st course:

Local lettuce, shaved apple and turnip, Meyer lemon dressing

OR

Sweet onion and potato soup, brown butter and smoked paprika

2nd course:

Gulf Grouper, slow roasted fingerlings, glazed carrot puree, fried leeks

OR

Slow braised pork, chestnut polenta, greens, chow-chow

3rd course:

Fried apple fritters , bourbon caramel

OR

Buttermilk panna cotta , citrus granita