



Located in the historic Grove

Arcade

## **Asheville Restaurant Week 2017**

January 16 – 26

*2 course lunch \$15*

### **Simple Arugula**

Lemon preserves, shaved fennel, pecorino, lemon truffle oil

### **Shrimp & Scallop Scampi**

Fresh tomatoes, garlic butter, basil, parmesan, vermicelli

*3 course dinner \$35*

### **Wood Fired Romaine**

Warm garlic oil, lemon preserves, pecorino, balsamic

### **Herb Roasted Winter Chicken**

Mushroom risotto, WF vegetables, lemon-onion aioli

### **Diplomatico Cake**

A layered neopolitan dessert of puff pastry, rum soaked cake, hazelnut-chocolate,  
and citrus cream