



Asheville Restaurant Week
January 17-26, 2017

3 For \$30 Dinner Menu - Choose 3 of the following:

pear & blue cheese salad, shaved root vegetables, almond, aged sherry vinaigrette,
pear mostarda

celery root & fennel soup, cave aged blue cheese, sorrel, local apple, chili oil

albacore tuna crudo, aji dulce pepper relish, avocado, cucumber, shaved fennel
salad, preserved lemon vinaigrette

mac & cheese, peas, benton's prosciutto, cheddar, mornay, herb crust

pan seared sunburst farm trout, beluga lentils, smoked bacon, confit tomato
vinaigrette

roasted indian cauliflower, black quinoa, green curry sauce,
shaved fennel & cashew salad

hand cut pappardelle, braised lamb, roasted oyster mushrooms, confit tomatoes,
basil pesto, parmesan

pan roasted quail, smoked cheddar & chorizo cornbread stuffing, roasted rutabaga,
swiss chard, confit garlic, red wine demi

local apple crisp, cinnamon crumble, imladris farm raspberry preserves,
buttermilk ice cream

saffron & local wildflower honey crème brulee,
pink peppercorn biscotti