



Asheville Restaurant Week *January 19 - 28, 2016*

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

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

black pepper cavatelli, braised rabbit, romesco, farmer's cheese, green apple

celery root & fennel soup, cave aged blue cheese, apple, crispy fennel

togarashi seared yellowfin tuna, sea salt, avocado, asian "slaw", sriracha aioli

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 & bacon cornbread stuffing, roasted rutabaga, swiss chard, confit garlic, red wine demi

raspberry almond torte, chocolate ganache, raspberry sauce

saffron & local wildflower honey crème brulee, pink peppercorn biscotti