ASHEVILLE RESTAURANT WEEK

1ST COURSE
CHOOSE ONE

ROASTED MUSHROOM BISQUE
Mushroom Fricassee, Crispy Rustic Bread, White Truffle Oil

HONEY & SALT SMOKED PORK BELLY
Tarbais Bean Stew, Almond Brown Butter Crumb

BAKED SPINACH & RICOTTA RAVIOLI
Calabrian Chili, Crushed Tomato, Pecorino & Parmesan

SIANO BURRATA
Fried Butternut Squash, Balsamic, Honey, Aleppo

2ND COURSE
CHOOSE ONE

HERB CRUSTED LAMB RACK
Golden Raisin & Walnut Couscous, Glazed Pears, Cardamom-Mint Yogurt

SMOKED MAGRET DUCK BREAST
Kabocha Squash Tortellini, Caramelized Apples, Olive Oil Pumpkin Puree, Luxardo

GRILLED SCALLOPS
Black Pepper Linguine, Smoked Bacon, Parsley, Parmesan Cream, Poached Egg

LOBSTER PIZZA
Mascarpone Cream, Chive, Parmesan

MUSHROOM PAPPARDELLE
Roasted Local Mushrooms, Herb Pappardelle, Mushroom Butter

3RD COURSE
CHOOSE ONE

DARK CHOCOLATE CAKE
Salted Caramel Cream, Pecan Tuile, Chocolate Sauce

PANNA COTTA
Citrus Gel, White Chocolate Crumb

For your convenience a suggested 20% gratuity will be applied to all checks