



# RESTAURANT WEEK

JANUARY 19<sup>TH</sup>–25<sup>TH</sup>

*The Greystone Inn, a luxury mountain resort on the shores of Lake Toxaway is proud to be participating in this year's Asheville Restaurant Week.*

LUNCH PRICE FIX MENU \$19 12PM–3PM	DINNER PRICE FIX MENU \$39 5PM–9PM <i>with wine pairings \$30 supplement</i>
CHOICE OF TWO COURSES	SELECT FROM EACH COURSE
<b>STARTERS</b>  Simple Salad <i>mixed petite lettuces, baby heirloom tomato, house made white balsamic vinaigrette</i>  OR  Caesar Salad <i>romaine, bacon, white anchovies, croutons, Parmesan wafer, Caesar dressing</i>	<b>STARTERS</b>  Almond Fried Brie <i>pepper jelly, pea shoots</i>  OR  Pumpkin Ravioloni <i>spiced walnuts, brown butter, sage, shaved pecorino</i>
<b>ENTRÉE</b>  The Grinder <i>capicola, mortadella, pepperoni, fresh mozzarella, accompanied with pepperoncini and marinara</i>  OR  Mushroom Toast <i>seasonal mushrooms, creamed spinach, poached eggs, pecorino</i>  OR  Beef Burger <i>Vat 17 cheese, bacon onion jam, fries</i>	<b>ENTRÉE</b>  Trout <i>beets, baby kale, red onion petals, horseradish, crème fraiche, fried pumpnickel and caper crumb</i>  OR  5oz Beef Filet <i>potato pierogi, butternut squash puree, caramelized onions, jus</i>  OR  Chicken Breast <i>roasted chestnut and dark meat dumpling, buttered brussel sprouts, chicken sage jus</i>
<b>FINALE</b>  Apple Crumb Cake <i>vanilla ice cream, salted caramel, candied pecans</i>  OR  Steamed Condensed Milk Cake <i>dried fruit, winter spices, bourbon toffee sauce,crème anglaise, vanilla mascarpone</i>	<b>FINALE</b>  Oatmeal Cookie Ice Cream Bar <i>brown sugar cinnamon ice cream, chocolate ganache, honey roasted almonds</i>  OR  Chocolate Olive Oil Mousse <i>caramelized phyllo, espresso salt</i>

EST  
1915



LAKE  
TOXAWAY  
NC

Vegetarian Gluten Free (for people with low tolerance to gluten, not intended for celiacs)

A possible health risk may exist eating undercooked beef, fish, seafood or eggs at an internal temperature less than 155 degrees Fahrenheit