RESTAURANT WEEK
JANUARY 19TH–25TH

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
with wine pairings $30 supplement

STARTERS
Simple Salad
mixed petite lettuces, baby heirloom tomato, house made white balsamic vinaigrette

OR
Caesar Salad
romaine, bacon, white anchovies, croutons, Parmesan wafer, Caesar dressing

ENTRÉE
The Grinder
capicola, mortadella, pepperoni, fresh mozzarella, accompanied with pepperoncini and marinara

OR
Mushroom Toast
seasonal mushrooms, creamed spinach, poached eggs, pecorino

OR
Beef Burger
Vat 17 cheese, bacon onion jam, fries

FINALE
Apple Crumb Cake
vanilla ice cream, salted caramel, candied pecans

OR
Steamed Condensed Milk Cake
dried fruit, winter spices, bourbon toffee sauce, crème anglaise, vanilla mascarpone

STARTERS
Almond Fried Brie
pepper jelly, pea shoots

OR
Pumpkin Ravioloni
spiced walnuts, brown butter, sage, shaved pecorino

ENTRÉE
Trout
beets, baby kale, red onion petals, horseradish, crème fraiche, fried pumpernickel and caper crumb

OR
5oz Beef Filet
potato pierogi, butternut squash puree, caramelized onions, jus

OR
Chicken Breast
roasted chestnut and dark meat dumpling, buttered brussel sprouts, chicken sage jus

FINALE
Oatmeal Cookie
Ice Cream Bar
brown sugar cinnamon ice cream, chocolate ganache, honey roasted almonds

OR
Chocolate Olive Oil Mousse
caramelized phyllo, espresso salt

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