



# ASHEVILLE RESTAURANT WEEK

**3 COURSES FOR \$35**  
PLEASE CHOOSE ONE FROM EACH CATEGORY

## FIRST.....

**WARM SUMAC CURED SUNBURST TROUT** Cauliflower Skordalia, Brussels Sprout and Chestnut Salad

**WINTER WHITES AND CITRUS SALAD** Endive, Citrus, Shaved and Pickled White Vegetables, Toasted Benne Seed, Satsuma-Yogurt Vinaigrette

## ENTREE.....

**BRAISED BCF BEEF CHEEK** Rosemary-Chili Tuscan Kale, Savory Mushroom Farina, Pickled Shiitakes

**VEGETABLE PIRLOO** Jasmine Rice, Vadouvan Roasted Root Vegetables, Currants, Baby Kale, Citrus-Saffron Yogurt

## DESSERT.....

**SWEETIE PIE** Brownie Crumble, Caramel Sauce

**BROWN SUGAR CHESS PIE** Parsnip Crumble, Parsnip Whipped Cream

**ADD WINE PAIRINGS FOR \$25**