



# Asheville Restaurant Week

January 18-24, 4pm-9pm

3-Courses for \$30, Optional Wine Pairing for \$15

## **PREMIERE**

choice of one

### **FRIED MUSHROOMS**

beer battered stuffed mushrooms, porcini crunch

### **WINTER SALAD (GF, VEG)**

baby frisee & kale, pomegranate quinoa, roasted squash  
watermelon radish, clementine, goat lady snow camp cheese  
smoked pecan vinaigrette

## **ENTRÉE**

choice of one

### **COUNTRY CORDON BLEU**

springer mountain farms chicken, gruyere cheese  
benton's country ham, butter bean ragout

### **SCALLOPS AU POIVRE**

new bedford scallops, peppercorn sauce, grits aligot

### **SALMON NICOISE (GF)**

cedar grilled 60 south salmon, roasted baby heirloom tomatoes  
potatoes, snapped green beans, artichokes, niçoise olives, sunchoke puree

### **BEYOND SAUSAGE RATATOUILLE (GF, V)**

plant-based sausage, tomato jam, fall squash  
sweet potato, red onion, apple

## **DESSERT**

### **CHEF'S CHOICE**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.