



ASHEVILLE RESTAURANT WEEK

\$40 PER PERSON



FIRST COURSE

Choose One

WINTER GREENS

Local Tender Lettuces, Creamy Parsnip, Marinated Grapes, Figs, Three Graces Feta, Pomegranate Seeds, Beet Chips, Preserved Lemon Vinaigrette

SMOKED PORK BELLY

Lemon Pumpkin Puree, Apple Cider Glaze, Fried Sweet Potatoes

BOULLIABASE

Homemade Seafood Stew

SECOND COURSE

Choose One

HALIBUT

Creamy Herb Polenta, Shaved Fennel, Preserved Lemon, Smoked Paprika Oil, Sautéed Greens, Gremolata

NY STRIP

Garlic-Fried Smashed Marble Potatoes, Sautéed Spinach, Red Wine Jus

PORK CHOP

Spiced Carrot Puree, Fig & Apricot Chutney, White Bean Succotash

THIRD COURSE

Choose One

WHITE CAKE

Lemon Mascarpone Frosting, Blood Orange Caramel, Black Pepper Crumb

CHOCOLATE BAR

Coffee Whip Cream, Coffee Gastrique, Hazelnut Crunch



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