



## ASHEVILLE RESTAURANT WEEK 2022

3 COURSES FOR \$35

SUGGESTED WINE PAIRINGS AND DESSERT A LA CARTE

### FIRST COURSE

#### **DATES & RICOTTA**

Local Apples, Marcona Almond Dukkah, Jamaican Bun

*Col Solivo Prosecco, Extra Dry, Veneto, Italy 12*

### SECOND COURSE

#### **PLANTANOS, ARROZ, FRIJOLES**

Palm Nut Roasted Rutabagas, Coconut Yams, Buttered Pecans

*McBride Sister's 'Black Girl Magic' Rosé, Central Coast, California 13*

### THIRD COURSE

PLEASE SELECT ONE

#### **HAITIAN GRIOT**

Pork Shoulder, Polenta, Kidney Beans, Pikliz, Citrus Jus, Crispy Pig Ears

*Finca Decero Malbec, Mendoza, Argentina 11*

#### **PEPPERPOT STEW**

Cassava, Sweet Potatoes, Broccolini, Plantains

*O.P.P. Pinot Noir, Willamette Valley, Oregon 15*

### SWEETS \$6

#### **DAISY MAE SWEET POTATO PIE**

Taleggio, Peanuts, Apricots

#### **PLANTAINS FOSTER**

Angel Cake, Coconut Caramel,  
Benne Seed Crunch, Tahini Ice Cream

*Felsina Chianti Classico Vin Santo 12*

\* Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.