



48 BILTMORE AVE
828-575-2667
CHESTNUTASHEVILLE.COM

RESTAURANT WEEK 2022

JAN 18TH - 24TH

3 COURSES, \$33
ONE CHOICE PER COURSE

1ST

LOBSTER BISQUE

Troy & Sons Oak Reserve Cream, Chives

TODAY'S SOUP

Created Daily, Garnished Smartly

(GF, V)

2ND

WINTER CITRUS SALAD

Local Kale, House Boursin, Toasted Hazelnuts, Pomegranates, Fennel, Blood Orange Vinaigrette

(GF, V)

PICKLED FRIED GREEN TOMATOES

Smoked Gouda Pimento Cheese, BBQ Tomato Jam, Crispy Kale, Bourbon Sorghum Drizzle

(GF, V)

3RD

CROW'S OWN SHRIMP N' GRITS

NC Tail-On Shrimp, Blue Corn Grits, Benton's Bacon, Cherry Tomatoes, Arugula, Serrano Peppers,
Peppercorn Cream Sauce

(GF)

STUFFED DELICATA SQUASH

Mediterranean Lentil Stew, Heart Of Palm Salad, Romesco Sauce, Blistered Cherry Tomatoes,
Toasted Pine Nuts, Micro Sorrel

(GF, V+)

CHEF'S PETITE CUT*

4oz Grilled, Haricots Verts, Parmesan Herb Rosti, Red Wine Demi Glace, Truffle Chive Butter

(GF)

Prix-Fixe Price is Per Person. No Sharing or Substitutions, thanks!



EXECUTIVE CHEF BRIAN CROW, EXECUTIVE SOUS MATTHEW DOROUGH - TASTE ASHEVILLE AT WESTMORELANDSCULLY.COM |

*GF = Gluten Free. V = Vegetarian. V+ = Vegan *May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.*