EXECUTIVE CHEF
Tyler Slade

EXECUTIVE PASTRY CHEF
Kai Ramsey

AVL B NC

CHEF DE CUISINE
Ryan Newton

SOUS CHEF
Damian Noria

RESTAURANT WEEK

$49 PER PERSON | $25 OPTIONAL WINE PAIRING

For in-dining dinner only | Choice of one item per course

FIRST COURSE

ARTISAN BREAD BOARD
Chef Selected Breads Handcrafted in House,
Whipped Butter, Extra Virgin Olive Oil, Balsamic

BURRATA
Braised Beets, Shaved Fennel, Citrus, Arugula,
Hazelnuts, Wild Honey, House Focaccia Bread

CAESAR SALAD*
Romaine, Creamy Anchovy Dressing, Croutons,
Shaved Parmesan

SECOND COURSE

BUCATINI CARBONARA
Pancetta, Black Pepper, Aged Parmesan Cream,
Egg Yolk, Romano

MAFALDINE RAGU
Braised Short Rib & Heritage Pork Sugo,
30 Month Aged Parmesan Reggiano

SUNBURST TROUT
Grilled Local Trout, Creamy Eggplant, Green Lentils,
Artichoke Hearts, Spinach, Preserved Tomato,
Za'atar Vinaigrette, Lemon

BEEF SHORT RIBS
Red Wine Braised Short Ribs, Creamy Cacio Polenta,
Brussels Sprouts, Sweet Potato Crisps, Jus

THIRD COURSE

TIRAMISU
Toffee, Pumpkin Seed Brittle

PUMPKIN CHEESECAKE
Marshmallow, Maple Pecans, Salted Caramel

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

7 PATTON AVE. ASHEVILLE, NC | 828.774.5564 | BARGELLOAVL.COM