



Asheville Restaurant Week Dinner-\$40 per Person, Optional Wine pairing additional \$25 per person

Choice of One:

- She crab soup- sherry, crab butter toast
- Arugula, apples, cranberry/almond crumble, apple cider vinaigrette, buttermilk blue cheese
- Roasted beets, rosemary burrata, cherry beet gastrique, tomatoes, piñon

Choice of One:

- Beef Bourguignon-braised short rib in red wine, Gruyere potato puree, oyster mushrooms, pearl onion jam-\$28
- Bouillabaisse-mussels, cod, shrimp, white wine, tomato lobster broth, saffron aioli-
- Local mushroom and winter greens ravioli, seared Lion's Mane, leeks, white wine, roasted garlic, parmesan crumble-\$24

Choice of Dessert:

- Bourbon butterscotch pudding, sea salt caramel
- Raspberry Chocolate Bar, raspberry cream