



## **WINE BISTRO**



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

Choice of One-(optional wine pairing)

- Steamed mussels, nduja, white wine, tomato, herbs, toast
- Arugula, duck prosciutto, fig and honey goat cheese, pistachios, cider vinaigrette
- Mushroom gumbo-Black Trumpet Farms mushrooms, okra, trinity, sherry

Choice of One:

- Drunken cottage pie-beef braised in ale and red wine, toasted potato puree, glazed carrots
- Crab orecchiette, sherry crab cream, pancetta, cherry tomato, broccoli rabe, lemon parmesan crumble
- Beet and goat cheese risotto, crispy goat cheese, asparagus

Choice of Dessert:

- Bourbon butterscotch pudding, sea salt caramel
- Chocolate cherry bar, white chocolate bark, red wine cherry reduction