
A M B R O Z I A

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Asheville Restaurant Week

January 19th-January 28th, 2016

\$30 per person

1st course-(choice of one)

Second Springs greens-apple, cranberry, blue cheese buttermilk dressing,
crispy onions

or

Smoked turnip bisque-beet dust, truffle oil, cornbread croutons

or

Chicken liver mousse-pickled okra, sweet onion, crostini, mustard crisp

2nd course-(choice of one)

Chicken and grits-buttermilk fried chicken, smoked bacon grits, Texas Pete gravy,
collard greens

or

Ricotta gnocchi-leek fondue, kalletes, mushrooms, tomato, garden pesto, shaved
Ashe County Romano

or

Grilled flat iron steak-Cruze farm buttermilk and onion mac and cheese, Bourbon jus,
kale salad

3rd course-(choice of one)

Ambrozia cremeaux – toasted coconut Greek yogurt mousse, pineapple granita,
orange supremes, and pomegranate seeds (*Gluten Free*)

or

Blueberry cranberry crumble-almond streusel topping, vanilla whipped cream