



Restaurant Week!

January 17th-26th

Please choose one item per course

FIRST

BANG BANG CAULIFLOWER spiced tempura cauliflower

BBQ BABY CARROTS house made hummus, smoked paprika, evo

CELERIAC BISQUE roasted mushrooms, toasted caraway croutons

Prosecco, La Marca, Italy NV

SECOND

ROASTED DUCK BREAST truffled foie gras risotto, arugula, blueberry reduction

Côtes-du-Rhône Guigal, France 2012

MINI ROOT VEGETABLE POT PIE roasted mushrooms, winter root vegetables, biscuit crumble

Pinot Gris, King Estate, Oregon 2014

10 HOUR BRAISED BISON BRISKET PASTA pearl onions, baby arugula, sofrito sauce

Zinfandel, Ancient Peaks, Paso Robles 2012

DESSERT

BUTTERMILK PIE orange confit, pomegranate seeds

CHOCOLATE BANANA BREAD peanut butter mousse, rum caramel, blood orange gel

**ISA'S BISTRO - ONE
BATTERY PARK -
ASHEVILLE, NC**



Sherry, Alvear Pedro, Ximenez Spain

\$35/PERSON

WINE PAIRINGS-\$25/PERSON

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