



ASHEVILLE RESTAURANT WEEK 2017

I

Roasted Cauliflower Soup | pistachio, truffle oil, aged parmesan

Ricotta Gnocchi | mushrooms, smoked pork belly, blue cheese fondue

Pork Meatballs | brodo, petite root vegetables, kale, parmesan reggiano

Fried Brussels Sprouts | whipped ricotta, hazelnuts, sorghum glaze

Joyce Farms Chicken Liver Mousse | grilled bread, pistachio, apple, honey, sea salt

Kale Salad | Three Graces Dairy manchego-style cheese, pumpkin seeds, currants, lemon, Theros olive oil

II

Seared Sunburst Farms Trout* | carrot puree, fennel-apple-walnut salad, kale, lemon dressing

Stuffed Lamb Neck | cauliflower puree, braised white beans, brown butter jus

Braised Brasstown Short Ribs | rosemary-garlic fettuccini, grilled onions, braising jus

Seared Scallops* | fried stone ground grits, black kale, popcorn butter

III

Earl Grey and Citrus Crème Brûlée | candied citrus peel, chocolate

Chocolate Ganache Cake | hazelnut crunch, chocolate

Vanilla Goat Cheesecake | pistachio cake, wine caramel, raspberry granita, white chocolate crumble

\$35 per person/tax, gratuity and beverages additional

Please clarify food allergies prior to ordering. Menu does not list all ingredients.

*These can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.