
A M B R O Z I A

BAR & BISTRO

Asheville Restaurant Week

\$30 per person

1st course- (choice of one)

Arugula and Baby Kale Salad-Humboldt Fog ash aged goat cheese, toasted pecans, apple cider vinaigrette, fresh pears and apples

or

Lobster Bisque-Lobster and white cheddar grilled cheese, tarragon crema

or

Crispy fried Shrimp-Thai caramel, baby bok choy kimchee

2nd course- (choice of one)

Beet and goat cheese risotto-crispy fried goat cheese, pesto

or

Sunburst trout-seasonal preparation

or

Grilled flat iron steak-roasted root vegetables, Ambrozia steak sauce, Swiss chard

3rd course- (choice of one)

Bourbon butterscotch pudding-sea salt caramel, sweet goat cheese cream

or

Tasting of Chocolate-pot de crème, cake donut hole, mousse, and cocoa nibs