

copper crown // avl restaurant week 2019

3 courses for \$30 // one option per course // \$5 split menu fee

course one:

PETITE HEAD LETTUCES shaved vegetables, peanuts, sherry vinaigrette (v,g)

CRISPY BRUSSELS SPROUTS steens cane syrup, pickled carrots, three graces farms feta (v,g)

MATZAH BALL SOUP enoki mushrooms

HOT SMOKED SALMON PIEROGI chive-mustard cream

course two:

RISOTTO charred leeks, pomegranate, butternut, preserved lemon (v,g)

CORNMEAL CRUSTED DRUM crawfish etouffee, rice

MANISCHEWITZ-BRAISED PORK CHEEKS pecan-apple charoset, potato latke

BISTRO TENDER* sweet potato gratin, collard greens, battered onion

course three:

key lime pie in a jar

chocolate cake, orange buttercream, espresso crumble

this menu is subject to changes // please alert us to any food allergies prior to ordering

*these items may be cooked to order // consuming raw or undercooked foods may increase your risk of foodborne illness

v: vegetarian g: gluten-less

open every night for dinner at 4:30

1011 tunnel road // 828-505-7531 // www.coppercrownavl.com