

Posana

ASHEVILLE RESTAURANT WEEK 2019

I

Seafood Bisque | celery root, leek fondue, rock crab

Sun-dried Tomato Fusilli | Three Graces Dairy goat cheese, prosciutto, fried garlic, tarragon

Apple Biegnetts | confit chicken, Granny Smith apple, maple rosemary butter

Country Pate | Castelvetrano olives, pistachio, pepper molasses, grilled crusty bread

Grilled Artichoke | lemon mascarpone, cured egg yolk, saffron butter

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

II

Trout Bucatini | squid ink bucatini, pearl onion, caper-brown butter, almond

Joyce Farms Chicken | Crooked Creek grits, collard greens, bourbon-bacon jus

Heritage Pork Torchon | white apple puree, sun choke, fennel, burnt honey jus

Seared Duck | olive oil potato, spicy greens, charred green onion, port reduction

Revier Farms Filet | pomme puree, balsamic brussel sprouts, foie gras butter

III

Buttermilk Panna Cotta | apricot compote, almond crunch, curry air

Olive Oil Cake | white balsamic cream, burnt honey caramel, preserved lemon, basil

Mint Semifreddo | white chocolate sauce, chocolate wafer, chocolate cream

\$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.



Feed Your Well-Being™