



ASHEVILLE RESTAURANT WEEK

3 COURSES FOR \$33
PLEASE CHOOSE ONE FROM EACH CATEGORY

FIRST.....

SALAD OF WINTER LETTUCES Orange Roasted Beets and Apples, Candied Hazelnuts, Citrus-Mustard Vinaigrette

GRILLED SHRIMP AND SUMAC-CURED MACKEREL Arugula Pesto, Charred Lemon Fennel Puree, Pickled Fennel

POTATO FRICO Yellow Branch Cheddar, Marinated Radicchio, Sherry-Mustard Vinaigrette, Fried Oregano

ENTREE.....

BARBECUE BRAISED BCF BEEF SHORT RIBS Farm and Sparrow Cateto Corn Polenta, Wood Roasted Brussels Sprouts, Horseradish Cream

WOOD ROASTED CHICKEN BREAST Winter Squash-Ancho Chili Hash, Sweet Garlic Kale, Sumac Gravy

HEARTY COW PEA CASSOULET Pimenton Roasted Cauliflower, Smoked Root Vegetables, Grilled Savoy Cabbage, Herb Salad, Bay Oil

DESSERT.....

PB & J Cranberry-Citrus Jam, Smoked and Roasted Peanut Ice Cream, Cranberry Curd, Sweet Potato Cake, Sweet Potato Caramel

CHOCOLATE AND CITRUS Chocolate Olive Oil Torte, Roasted Orange Curd, Buttermilk-Chocolate Ice Cream, Mocha Sesame Tuile