

3 FOR \$35
Menu

Asheville
Restaurant Week

Starters

WILD MUSHROOM SOUP

sage, truffle oil, hazelnuts GF

P.E.I. MUSSELS

tomato, white wine, garlic, grilled baguette

MIXED GREENS SALAD

pink lady apple, radish, walnut, sherry vinaigrette GF

Entrees

PETITE FILET

fingerlings, whipped root vegetables, Brussels sprouts, barrel aged worcesterchire GF

MUSTARD CRUSTED PORK SHOULDER

braised cabbage, field peas, pepper relish, butternut puree

GRILLED MAHI MAHI

beluga lentils, tomato coulis, kale, shiitakes, arugula pesto GF

Desserts

SPICED RUM BALLS

powdered sugar

MAPLE PANNA COTTA

pink lady apple, pecans GF

WARM FUDGE BROWNIE

vanilla ice cream, ganache, peanuts

This menu is subject to change.