



### **Asheville Restaurant Week**

#### **Tupelo Honey – South Asheville**

Regular menu - \$35

Filet option - \$45

Beer Pairing - \$10 (5 oz. pour)

Wine Pairing - \$20 (half pours)

#### 1<sup>st</sup> Course

*Choice of:*

- Famous Fried Green Tomatoes – basil, goat cheese grits, roasted red pepper coulis
- Spicy Cauliflower Bites - beer battered and lightly fried cauliflower florets and sliced jalapeños, green tomato aioli, sriracha honey drizzle

#### 2<sup>nd</sup> Course

*Choice of:*

- Appalachian Spinach Salad – sweet potato puree, fresh blueberries, goat cheese, spiced pecans, maple vinaigrette
- Rainbow Kale Caesar Salad - thinly sliced golden beet, watermelon radish, cauliflower & butternut squash, grated parmesan, pumpernickel croutons

#### 3<sup>rd</sup> Course

*Choice of:*

- Tupelo Shrimp & Grits – sustainable wild-caught gulf shrimp, peperonata, adluh goat cheese grits, rustic bread
- Buttermilk Fried Chicken – with creamy milk gravy
- Winter Filet – pasture raised filet, chimichurri, cheesy potato gratin with biscuit crumble, sautéed green beans
- Cauliflower Steak – parsnip purée, quinoa, sautéed kale & apples, preserved lemon

#### 4<sup>th</sup> Course

*Choice of:*

- Flight of Mini Mason Jar Desserts – banana pudding; peanut butter mousse & chocolate ganache with salted pretzel crumbles; hummingbird cake with cream cheese frosting and spiced pecans; atlantic beach lemon custard with buttery saltine crumble and whipped cream
- Brown Butter Pecan Pie – with dark chocolate sauce
- Heavenly Banana Pudding