



ASHEVILLE RESTAURANT WEEK



1ST COURSE

CHOOSE ONE

ROASTED MUSHROOM BISQUE

Mushroom Fricassee, Crispy Rustic Bread, White Truffle Oil

HONEY & SALT SMOKED PORK BELLY

Tarbais Bean Stew, Almond Brown Butter Crumb

BAKED SPINACH & RICOTTA RAVIOLI

Calabrian Chili, Crushed Tomato, Pecorino & Parmesan

SIANO BURRATA

Fried Butternut Squash, Balsamic, Honey, Aleppo

2ND COURSE

CHOOSE ONE

HERB CRUSTED LAMB RACK

Golden Raisin & Walnut Couscous, Glazed Pears, Cardamom-Mint Yogurt

SMOKED MAGRET DUCK BREAST

Kabocha Squash Tortellini, Caramelized Apples, Olive Oil Pumpkin Puree, Luxardo

GRILLED SCALLOPS

Black Pepper Linguine, Smoked Bacon, Parsley, Parmesan Cream, Poached Egg

LOBSTER PIZZA

Mascarpone Cream, Chive, Parmesan

MUSHROOM PAPPARDELLE

Roasted Local Mushrooms, Herb Pappardelle, Mushroom Butter

3RD COURSE

CHOOSE ONE

DARK CHOCOLATE CAKE

Salted Caramel Cream, Pecan Tuile, Chocolate Sauce

PANNA COTTA

Citrus Gel, White Chocolate Crumb



For your convenience a suggested 20% gratuity will be applied to all checks