



## LEXINGTON AVENUE BREWERY

### Restaurant Week

#### APPETIZERS:

SMOKED TOMATO CEVICHE - Grouper, shrimp, scallop, house bacon, avocado, pickled beet, cracked pepper tuille

SAFFRON SUCCOTASH - Seared Heritage Farms pork belly, root vegetable saffron succotash, house made lemon cheese and fried brussel sprout leaves

ARROZ VERDE FRITO - Toasted coriander chevre, peppadew, and chimmichurri rice croquettes with grilled romaine, portabella and charred scallion crema

#### ENTREES:

SEARED SALMON - Tempura green beans, edamame, red potatoes, ginger coconut cream, citrus and thyme

BEEF WELLINGTON - Our grass fed black angus filet and pork rilletes, wrapped in puff pastry with roasted fingerling potatoes, oyster mushrooms, balsamic glazed onions, and oxtail demi

POLENTA & PORTABELLA - Crispy polenta, grilled portabella mushrooms, garlic sauteed spinach, tomato confit, parmesan, porcini cream

#### DESSERTS:

PAN TRES LECHES - With raspberry compote and fresh blueberries

BANANA RUM CAKE - Served with cinnamon pistachio ice cream

FLOURLESS CHOCOLATE TORTE - With basil sugar and chipotle

\*\*NO SUBSTITUTIONS FOR THIS SPECIALTY MENU\*\*

#### WINES:

All glasses of wine \$6 if participating in Asheville Restaurant Week



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#### SPICED WHEAT

A healthy dose of what gives this beer it's full body. Hints of orange zest and coriander along with German hops help create the balance.

#### IPA

Fire's lit . . . this beer has balance. Eight pounds of whole leaf American hops at flame out give this brew it's pleasant aroma. Notes of citrus in the nose give way to a clean bitter finish.

#### BROWN ALE

English, Munich, and carmel malts with a kiss of English hops, give this beer it's dangerous drinkability.

#### CREAM ALE

An American brew. Two-row and pilsner base malts give this brew it's delicate drinkability. A bit of corn adds to the sweet profile an runs in balance with the traditional German hops.



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