



## Asheville Restaurant Week Menu

### **Lunch for \$15**

Pinchito Roasted Turkey Breast and Looking Glass Pack Square Melt  
on Farro Toast with Apple Chutney,  
Arugula Salad and Cauliflower Soup with Lemon Brown Butter

OR

Anson Mills Farro Salad with Seared Beets,  
Local Heirloom Carrots and Smoked Kale, Winter Green Goddess Dressing,  
Cauliflower Soup with Lemon Brown Butter

Warm Cinnamon Toast, Buttered and Covered with Cinnamon Sugar, Served with  
Barlett Pear Butter

OR

Winter Fruit Fool with Vanilla Pound Cake and Sweet Spiced Cream

## **3-Course Dinner Options for \$30**

### **Starter**

Prince Edward Mussels Steamed in Sunchoke and Noble Cider Broth with  
Crispy Pancetta and Grilled Chapata Croustades

OR

Warm Roasted Winter Vegetable Salad with  
Celeriac Skordalia and Crispy Celery

### **Entrée**

Marrow Bean Cassoulet with Duck Confit, Rabbit Sausage and Brick Oven Roasted  
Pork Shoulder, Toasted Pig Bread Crumbs and Grilled Leeks

OR

Ravioli of Local Candy Roaster Squash and Ricotta, Brown Butter Roasted Butternut  
Squash, Sherry Sabayon, Black Walnut Streusel and Shaved Grana Padano

### **Dessert**

Warm Almond Joy  
*Chocolate Almond Budino, Coconut Milk Chocolate Ganache,  
Coconut Gelee, Almond Cream*

OR

Creamsicle  
*Blood Orange Sorbet, Vanilla Bean Ice Cream, Candied Kumquat,  
Lemon Cream, Orange Curd, Grilled Pound Cake*