



Asheville Restaurant Week – January 21st – 27th, 2014

3 For \$30 Dinner Special

Choose 3 of the following:

- **kale & romaine caesar salad**, green goddess dressing, herb croutons, shaved parmesan, white anchovies
- **maple lacquered bacon**, seared brussel sprouts, acorn squash, spiced pecans
 - **carrot & ginger soup**, cave aged blue cheese, pepitas
- **togarashi seared yellowfin tuna**, sea salt, avocado, asian “slaw”, sriracha aioli
- pan seared **sunburst farm trout**, beluga lentils, smoked bacon, confit tomato vinaigrette
- **roasted indian cauliflower**, black quinoa, green curry sauce, shaved fennel & cashew salad
 - **hand cut pappardelle**, braised lamb, roasted oyster mushrooms, confit tomatoes, basil pesto, parmesan
- **pan roasted quail**, smoked cheddar & bacon cornbread stuffing, roasted celery root, swiss chard, red wine
- **dulce de leche brownie**, toast marshmallow, gingersnap ice cream
 - **saffron & local wildflower honey crème brulee**