



**Asheville Restaurant Week – February 1<sup>st</sup> – 7<sup>th</sup>**

***3 For \$30 Dinner Special***

***Choose 3 of the following:***

- **smoked potato gnocchi**, roasted beets, arugula & orange salad, buttermilk dressing, benton's country ham cracklins
- **charcuterie**, selection of house made & locally sourced cured meats, pickles, crostini
- **pear & blue cheese salad**, shaved root vegetables, pecans, mostarda
- **duck confit & kimchi dumplings**, napa cabbage & shiitake "slaw", pomegranate sauce
- **maple lacquered bacon**, seared brussel sprouts, acorn squash, spiced pecans
- **togarashi seared yellowfin tuna**, sea salt, avocado, asian "slaw", sriracha aioli
- pan seared **sunburst farm trout**, beluga lentils, smoked bacon, confit tomato vinaigrette
- **roasted pumpkin risotto**, trumpet mushrooms, parmesan, arugula, preserved lemon vinaigrette
- **hand cut pappardelle**, braised lamb, roasted oyster mushrooms, confit tomatoes, basil pesto, parmesan
- pan roasted **quail**, chorizo & brioche stuffing, winter squash puree, swiss chard, medjool date jus