



Asheville Restaurant Week 2014

Three Course Dinner \$30

First Course

Arugula

Preserved lemons, walnuts, pecorino, truffle oil

Wood Fired Romaine

Warm garlic oil, pecorino, preserved lemons, balsamic reduction

Beet Salad

Mixed greens, goat cheese fritters, citrus vinaigrette

Second Course

Porcini Crusted Ahi Tuna

Middle Neck clam risotto, wood fired asparagus, saffron citron

Pancetta Wrapped Sirloin

Local BBQ mushrooms, Formaggio fritters, mostarda peppercorn

Saffron Milanese Vegetable Risotto

Asparagus, mushroom, peppers, eggplant

Third Course

Flourless Chocolate Cake

Sambuca & cherry glaze

Modesto Cheesecake

Strawberries & almond cream