

Celebrate Asheville Restaurant Week

February 1-7, 2013

Sunny Point Café

3 FOR \$30

1 Avocado & Grapefruit Salad

Fresh avocado and slices of grapefruit served over organic spinach greens. Topped with toasted pumpkin seeds and dressed with a citrus cumin vinaigrette.

2 Chilaquiles

A traditional Mexican dish. Local corn tortillas cut in quarters and lightly fried are the basis of the dish. House made spicy mole infused broth is poured over the crisp tortilla triangles and the mixture is simmered until the tortilla starts softening. The dish is topped with seasoned black beans, feta cheese, cilantro crema and fresh cilantro. Finished with your choice of seared sea scallops or cumin scented gourmet wild mushrooms and roasted butternut squash.

3 Dulce de Leche Cheese Cake

Cheese cake made with goat milk caramel, sprinkled with sea salt in a graham cracker crust.

Available Tuesday - Saturday
5 PM till 9 PM



Thank You for supporting independent restaurants!

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