

ASHEVILLE RESTAURANT WEEK FEBRUARY

1ST-7TH

FIRST COURSE

N.C. Stump Sound Oyster served with a pickled bell pepper, sea beans and topped with Sunburst Trout Farm's caviar

SECOND COURSE

Black Bass, Swiss chard, fingerling potatoes, finished with a vanilla bean-grapefruit emulsion

THIRD COURSE

Pan-fried, farm raised N.C. Catfish with slow cooked Hickory Nut Gap pork belly, collard greens and finished with au jus

