



Asheville Restaurant Week 2014

Three Course Dinner \$30

First Course

Fried Tostones Plantains

Charred corn & avocado salsa, garlic mojo

Jamaican Spring Rolls

Beef, goat cheese, curry pineapple

Octopus Salad

Mixed local greens

Second Course

Buenos Aires Churrasco

Sirloin, celery, onions, peppers, potatoes, avocado tomatillo salsa

Maine Lobster Paella

Lobster, shrimp, mussels, saffron rice, avocado, plantains

Trinidad Empanada

Sunflower seed tofu, mushrooms, peppers, potato, gruyere, curry, rice, beans, plantain, mango salsa

Third Course

Black Jungle Chocolate Cake

Tres Leches