

# POSANA®

## Asheville Restaurant Week

February 1-7, 2013

1st

Fried Green Tomatoes

*pimento cheese, pickled shrimp, green goddess dressing*

Baby Gem Salad

*crispy prosciutto, chopped egg, parmesan, anchovy-citrus dressing*

Kale Salad

*toasted pumpkin seeds, currants, Three Graces Dairy manchego style cheese, lemon, Theros olive oil*

Lobster Mac & Cheese

*ricotta gnocchi, chives, Maine lobster, aged cheddar cheese sauce*

2nd

Ashely Farms Chicken

*pan roasted chicken, goat cheese mashed potatoes, roasted carrots, thyme-lemon jus*

Braised Brasstown Beef Brisket

*roasted garlic-chive potatoes, fried Brussels sprouts, lusty monk mustard sauce*

Pecan Crusted Sunburst Farms Trout

*braised white beans, butternut squash puree, granny smith apple vinaigrette*

Carolina Bison Flank Steak

*pepper crust, pommes frites, garlic cream*

Oven Roasted N.C. Clams

*house made fettuccine, broccoli rabe, merguez*

North Carolina Flounder

*navel oranges, castelvetrano olives, grilled bok choy, roasted fingerling potatoes*

3rd

Peppermint Chocolate Trio

*pots de crème, fudgy sandwich cookie, mint chocolate chip ice cream*

Vanilla Bean Crème Brûlée

*candied orange, hazelnut biscotti*

Caramel Almond Nougat Bombe

*shortbread cookie, caramel almond ice cream, chocolate glaze, raspberry sauce*

