



Asheville Restaurant Week Two-Course Lunch Menu

February 1-7

\$15

Choose one appetizer or dessert and one entree

Appetizer Selection

(Select One)

Chef Inspired Daily Soup

based on seasonal and local ingredients

Fried Green Tomatoes

creamy smoked jalapeño sauce, goat cheese, tomatoes

Kessler Calamari

Moroccan Aioli, cilantro, coriander, olives, tomatoes, reggiano cheese

Bohemian Green Salad

mixed seasonal greens, poached pears, carrots, Looking Glass goat cheese, almonds, cranberry and white balsamic vinaigrette

WNC Entrée Course Selection

(Select One)

Red Stag Meatloaf

local Brasstown beef, Hickory Nut Gap pork, mashed potatoes, grilled asparagus, mushroom gravy

Grilled Brasstown Sirloin Steak

mashed potatoes, mushrooms, sauce Diane

Scottish Salmon Salad

grilled salmon, winter squash, baby lettuce, poached pears, carrots, cranberries, walnuts, Looking Glass fresh chèvre, cranberry and white balsamic vinaigrette

Dessert Selection

(Select One)

Black Forest Lava Cake

or

Tangerine Crème Brûlée

or

Red Stag Velvet Cake