



Asheville Restaurant Week February 1-7

Appetizer Selection

(Select One)

Fried Green Tomatoes

creamy smoked jalapeño sauce, goat cheese, tomatoes

Crab Cake

caper mustard Wendell sauce, fresh greens

Classic Wedge Salad

caramelized bacon, marinated cherry tomatoes, candied walnuts, bleu cheese, jalapeño ranch dressing

WNC Entrée Course Selection

(Select One)

Sunburst Mountain Trout

NC sweet potato puree, braised Carolina kale, Lusty sorghum vinaigrette

Grilled Brasstown Strip Steak

roasted Blue Ridge organic Kennebec potatoes, California haricot verts, fresh horseradish hollandaise

Smoked Dry Ridge Farms “Freedom Ranger” Chicken

roasted root vegetables with house made Andouille, green tomato chutney, apple cider jus

The Grand Bohemian

Upgrade for an additional \$10

(Select One)

Truffle Glazed Sea Bass

balsamic reduction, mashed potatoes, asparagus, Arugula

Jurgen’s Filet Mignon

bleu cheese butter, Swiss Rösti, asparagus, wild berry demi glace

Mountain River Elk Tenderloin

sweet potato puree, braised local greens, blueberry demi-glace

Dessert Selection

(Select One)

Black Forest Lava Cake

or

Tangerine Crème Brûlée

or

Red Stag Velvet Cake