



Asheville Restaurant Week

Sample Menu

Three for \$30

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

bacon, marinated cherry tomatoes, walnuts,
bleu cheese, creamy herb dressing

WNC Entrée Course Selection

(Select One)

Sunburst Mountain Trout

Seasonal vegetable ragout, apple slaw,
bacon pecan butter sauce

Grilled Brasstown Strip Steak

Blue Ridge Organics potatoes, haricot verts, fresh horseradish hollandaise

Hayes Braised Short Ribs

Gnocchi, butternut squash, braised greens, fried onions, braise reduction

The Grand Bohemian

Upgrade for an additional \$10

(Select One)

Pan Roasted Black Grouper

Six-grain mushroom “risotto”, grilled asparagus,
herb pistou, beurre rouge

Jurgen’s Filet Mignon

bleu cheese butter, Swiss Rösti, haricot verts,
wild berry demi-glace

Mountain River Elk Tenderloin

NC sweet potato puree, crisp broccolini, oyster mushrooms, fig vincotto

Dessert Selection

(Select One)

Black Forest Lava Cake

or

Mountain Apple Pie

or

Mascarpone Cheesecake