



Asheville Restaurant Week

Dinner 3 for \$30

1st Course

Baby Arugula

With Crumbled Bleu Cheese, Toasted Walnuts and Shaved Fresh Pears

Almond Crusted Brie

With Crostini, Tarragon Orange Marmalade and Red Wine Reduction

Cornmeal Fried Oysters

With Arugula, Tomatoes and Mustard Drizzle

2nd Course

Pecan Crusted Mountain Trout

With Sweet Potatoes, Green Bean Salad and Bourbon Sauce

Eggplant “Parmesan”

On Roasted Spaghetti Squash with Spinach Greens and Tomato Essence

Three Meat Meatloaf

With Cheddar Grits, Collard Greens and Three Sauces

3rd Course

CK Cheesecake

With Fresh Strawberries, Bananas or Chocolate and Devonshire Cream

White Chocolate Vanilla Bread Pudding

With Your Choice of Handmade Ice Cream