



Asheville Restaurant Week
Dinner 3 for \$30

1st Course

Baby Arugula Salad

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

Roasted Acorn Squash

stuffed with Barley Risotto over Citrus Kale Salad

Green Chili & Queso Fresco stuffed Chicken

over Pinto Bean & Corn Salad with Poblano Aioli

3rd Course

CK Cheesecake

Fresh Strawberries, Bananas or Chocolate and Devonshire Cream

White Chocolate Vanilla Bread Pudding

with Homemade Ice Cream and Caramel Sauce



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