



# Asheville Restaurant Week

January 17-23, 5pm-9pm

**3 for \$42**

optional wine pairing \$15

## **PREMIERE**

choice of one

### **FRIED MUSHROOMS (V)**

tempura beer battered, duxelles stuffed mushrooms, cashew rouille  
*Pinot Noir, Le Charmel, Languedoc, France*

### **ISA'S SALAD (VEG)**

house mix, grilled artichokes, shaved red onion, fried green tomato croutons  
goat cheese, roasted pistachios, honey champagne vinaigrette  
*Sauvignon Blanc, Henri Bourgeois, Loire Valley, France*

## **ENTRÉE**

choice of one

### **COUNTRY CORDON BLEU**

springer mountain farms chicken, gruyere cheese  
benton's country ham, butter bean ragout  
*Chardonnay, Mâcon Village, Lugny, France*

### **SHRIMP AU POIVRE (GF)**

north carolina caught shrimp, peppercorn sauce, farm and sparrow grits aligot  
*Chardonnay, Mâcon Village, Lugny, France*

### **SALMON NICOISE (GF)**

cedar grilled 60 south salmon, roasted baby heirloom tomatoes  
potatoes, snapped green beans, artichokes, niçoise olives  
*Chardonnay, Mâcon Village, Lugny, France*

### **JACKFRUIT CASSOULET (GF, V)**

beyond sausage, sea island red peas, tomato based stew  
*Cabernet Sauvignon, Merf, Columbia Valley, Oregon*

## **DESSERT**

### **CHEF'S CHOICE**

*Vouvray, Paul Buisse Crémant de Loire, Loire Valley, France*

*Executive Chef Peter Crockett  
Restaurant Manager Liz Elliott*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
\*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.