

asheville

restaurant week

jan 19-28, 2016



dinner \$30 per person

tapas for sharing, two or more guests with
all guests participating

para empezar...

to start...

brandada de bacalao

traditional cod & potato purée served hot w/ crisp bread

continuamos...

let's continue...

sopa de setas

creamy mushroom and sherry soup w /Idiazabal foam

ensalada de invierno

salad of belgian endive, valdeon blue cheese, candied walnuts, orange, pomegranate with walnut champagne vinaigrette

y acabamos con...

and to finish...

migas

sautéed brussel sprouts, raisins, cauliflower and a celery root yogurt purée

pimientos de piquillo con queso de cabra

piquillo peppers stuffed w/ spanish goat cheese

pincho moruno

grilled lamb skewer marinated in moorish spices

para no olvidar...

not to be forgotten...

copa de helado

two scoops of our homemade ice cream or sorbets

or

crema catalana con frutas del bosque

catalan cream mousse with berries