

A M B R O Z I A

≡ B A R & B I S T R O ≡

Asheville Restaurant Week

January 17th-January 26th, 2017

\$35 per person

1st course-(choice of one)

Baked brie en croute-IPA apple butter, candied pecans, whiskey glaze

or

Wedge salad-butter lettuce, Benton's bacon, baby tomatoes, pickled carrots,
buttermilk blue cheese dressing

or

Lobster Hushpuppies-wildflower honey butter

2nd course-(choice of one)

Buttermilk fried chicken-chicken legs, smoked tomato Anson Mills grits, collard
greens, sawmill gravy, smoked honey

Or

NC blue crab cavatelli-tomato, shaved Romano cheese, garden pesto,
Castelvetrano olives, preserved lemon butter, gremolata

or

Grilled flat iron steak-Benton's bacon mac and cheese, Ambrozia steak sauce,
broccolini

3rd course-(choice of one)

Coffee and donuts-chocolate glazed fresh fried yeast donuts, chocolate glaze,
coffee mousse

or

White and dark chocolate ganache tarte-Champagne whipped cream, fresh
berries