



Restaurant Week 2023

January 17th-23th

Dinner at CORNER KITCHEN

3 Courses for \$33

First Course

Choice of

Blood Orange Kale Salad

*Baby Kale, Toasted Hazelnuts, Shaved Fennel,
Fig Mascarpone, Blood Orange Vinaigrette (GF, V)*

Seasonal Soup

Created Daily, Garnished Smartly

Second Course

Choice of

Beet Bruschetta

*Grilled Ciabatta, House Boursin, Roasted Red Beets,
Blood Orange Segments, Toasted Pistachios, Pickled Golden Beets,
Pomegranate Molasses, Local Micro Greens (V)*

NC Style Pork Spare Ribs

Charred Radicchio, Fennel, Apple Slaw, Bourbon Sorghum Gastrique (GF, V)

Entreés

Choice of

Lion's Mane "Crab Cakes"

*Local Lion's Mane, Wakame Seaweed Salad, Lime Supremes,
Sriracha Aioli, Charred Scallion Oil (V)*

Pecan Crusted Sunburst Trout*

*Ginger Whipped Sweet Potatoes, Brown Butter Green Beans,
Bourbon Butter, Sweet Potato Hay (EGF)*

Duo of Duck*

*Juniper Smoked Duck Breast, Duck Confit Hash, Root Vegetables, Caramelized
Cipollini Onions, Baby Arugula, Lemon Butter, Cranberry Mostarda (GF)*

Prix-Fixe Price is Per Person, No Sharing or Substitutions, Thanks!

3 BOSTON WAY ASHEVILLE, NC 28803 • 828-274-2439 • EXECUTIVE CHEF: BRIAN CROW

*May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.