



2016 Biltmore Village Restaurant Week Dinner Menu

September 16th—25th, 2016 | 5:00pm-10:00pm
3 Courses for \$35

STARTERS

CRANBERRY WILD BOAR SAUSAGE
Braised Local Greens, Mostarda

BABY ICEBERG SALAD
Oven Dried Tomatoes, Sweet and Salty Pecans, Blue Cheese, Buttermilk Dressing

CRAB BEIGNETS
Smoked Tomato Remoulade, Arugula

ENTREES

BRAISED LAMB OSSO BUCO
Georgia Grits, Broccolini, Rosemary Red Wine Jus

SUNBURST FARMS TROUT
Fingerling Potato, Local Heirloom Beans, Baby Carrots, Herb Butter

PAN ROASTED DUCK BREAST
Local Peaches, Warm Bacon-Frisée Potato Salad, Gastrique

UPGRADE FOR AN ADDITIONAL \$10

HICKORY NUT GAP FILET MIGNON
Fingerling Potatoes, Grilled Asparagus, Red Wine Sauce

ALASKAN HALIBUT
Pea Purée, Garlic Roasted Baby Squash, Heirloom Tomato

DESSERT

NUTELLA LAVA CAKE
Chocolate Sauce, Vanilla Anglaise, Praline Ice Cream

LOCAL APPLE TART
Spiced Caramel, Vanilla Ice Cream

PECAN CARROT CAKE
Cream Cheese Icing