

# THE MARKET PLACE

RESTAURANT & LOUNGE



NEW YEAR'S EVE 2021

\$85 - THREE COURSE PRIX FIXE MENU\*

## 1ST COURSE (choice of)

### Wood Roasted Beet Salad

citrus labneh, za'atar spice,  
Looking Glass Creamery feta, sunflower seed

### Carrot Ginger Soup

fresh NC crab, aleppo oil, creme fraiche

### Seared Yellowfin Tuna

bourbon barrel tataki sauce, japanese turnip,  
radish & watercress salad

### Red Wine Braised Venison Gnocchi

heirloom apple, mire poix, red wine jus, soft herbs

## ENTREE (choice of)

### Pan Roasted Duck Breast

roasted garlic & stilton whipped potatoes,  
grilled brocolini, au poivre sauce

### Pan Roasted Grouper

sweet potato puree, rosemary scented winter vegetables,  
citrus beurre blanc

### 10 oz Brasstown Striploin

celery root fondu, fire roasted oyster mushrooms  
& cipolilni onions, cognac demi

### Carrot Risotto

carolina gold rice, shaved truffle,  
roasted chestnut & apple relish, radish greens, evoo

## DESSERT (choice of)

### Dark Chocolate & Dulce de Leche Brownie

house-made brown butter ice cream, toasted marshmallow fluff

### Vanilla Cheesecake

Imladris Farm raspberry jam swirl, graham cracker crust, whipped creme fraiche

WE SUPPORT OUR LOCAL FARMS & ARTISAN  
PRODUCERS IN ASHEVILLE, & PROUDLY  
PURCHASE SUSTAINABLE SEAFOOD

- Executive Chef, William Dissen

\*items are served raw or undercooked, or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

@MARKET\_PLACE\_AVL

\*tax and gratuity not included in prix fixe menu price