

THE MARKET PLACE

RESTAURANT & LOUNGE



VALENTINE'S DAY 2022

\$85 - THREE COURSE PRIX FIXE MENU*

1ST COURSE (choice of)

Roasted Beet Salad

radicchio, blood orange vinaigrette, farmstead cheese, hazelnut picada & chive oil

Yellowfin Tuna Tartare

carrot & meyer lemon vinaigrette, avocado, benne seeds and lavash crackers

Semolina Cavatelli

rabbit confit, roasted oyster mushrooms, smoked apple & shaved truffle

Wood Grilled Manchester Farm Quail

harissa marinade, coriander crema, kohlrabi

ENTREE (choice of)

Wood Grilled 10oz Brasstown Striploin

duck fat fingerling potatoes, rosemary, mustard greens & red wine jus

Pan Roasted Sunburst Trout

melted leek spoonbread, rainbow chard, green tahini sauce, pomegranate

Carolina Gold Rice Risotto

braising greens, carrot & onion sofrito, cashew cream, aged balsamic, sage

Wood Grilled Lamb Chop

provencale sauce, lee's black rice, lemongrass, pernod, shaved fennel & herb salad

DESSERT (choice of)

Dark Chocolate Torte

amaro, chocolate ganache, buttercream, walnut crumble

Raspberry Cheesecake

graham cracker crust, imladris farm raspberry preserves, cinamon crumble

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