

Asheville **RESTAURANT WEEK 2025**

LUNCH OR DINNER
\$20 per person

CHEF'S MEZZE PLATE V + GFI OPTION

Roasted garlic hummus and house fermented coconut cashew labneh drizzled with olive oil & za'atar, lemon & herb quinoa dolmas, zesty marinated mushroom caps, and an olive & caper medley.

Served with an assortment of fresh vegetables & freshly baked organic whole wheat pita points.



PERSIAN LOVE CAKE V

Almond & pistachio cardamom cake with a citrus rosewater glaze. \$10



Pair with local Alchemy Mead Wine
TRANQUILITY: local honey, tulsi, passionflower, lemon balm, chamomile, licorice, & valerian. \$30 BTL

