



# CHEF'S TASTING MENU

75/person  
optional wine pairings available

## 1<sup>ST</sup> COURSE

SPRING HARVEST

## 2<sup>ND</sup> COURSE

RABBIT, PEA, CARROT, WHITE CHOCOLATE

## 3<sup>RD</sup> COURSE

CRAB, FENNEL, LEMON, BLUEBERRY, SEAWEED

## 4<sup>TH</sup> COURSE

BISON, MUSHROOM, LEEK, ONION, NEW POTATO

## 5<sup>TH</sup> COURSE

\*STEELHEAD TROUT, CUCUMBER, PASSIONFRUIT, CHERRY, CASHEW

## 6<sup>TH</sup> COURSE

MATCHA MILK CAKE, BLACK TEA, MATCHA CRUMB

## 7<sup>TH</sup> COURSE

BLACK PEPPER CRUMBLE, STRAWBERRY BALSAMIC JAM, VANILLA ICE CREAM

**Matthew Krenz**, EXECUTIVE CHEF

**Mike Long**, CHEF DE CUISINE

**Miranda Brown**, PASTRY CHEF



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*Art curated by Sozo Gallery and available for purchase.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

THE ASBURY | 235 N TRYON ST. CHARLOTTE NC 28202 | RESERVATIONS: 704.342.1193  
HOURS: 11:00 AM - 10:00 PM MONDAY - FRIDAY | 9:00 AM - 10:00 PM SATURDAY + SUNDAY