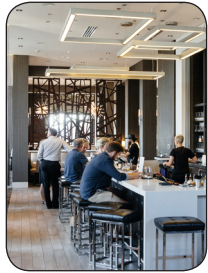




food | best of what's hot

New Hotels Bring New Restaurants Downtown

Two New Hotels Tap Talent of Local Chef



Just opened, the AC Hotel tapped Peter and Martha Pollay of Asheville's Posana restaurant to consult on the food and beverage program, as well as new rooftop restaurant and bar Capella on 9. The Pollays will also launch two new restaurants in the Arras, opening 2018. The new Cambria Downtown Asheville is home to a Cuban-American restaurant.

Spicewalla

James Beard Chef Opens Spice Factory

NEW! Spices are available fresh, whole and small batch at the new Spicewalla spice factory by James Beard-nominated chef Merherwan Irani. Irani, dubbed the "spice whisperer" and chef/owner of Indian street food restaurant Chai Pani, hopes to encourage folks to use Indian spices in unexpected ways. Opened: September 2017

New from Craft Cocktail Vet

Neighborhood Bar Little Jumbo

NEW! Chall Gray, a vet in Asheville's craft cocktail scene (Top of the Monk) has opened Little Jumbo, serving up cozy with class at the edge of the historic Montford neighborhood. Check out the date-worthy Jumbo Service, an interactive cocktail experience for two. Opened: November 2017

Steeped in Tea Culture

Asheville's Other Brewing Scene Expands

From Dobra Tea to afternoon tea at Biltmore to The Herbiary, Asheville's love of herbs and teas has been growing. Asheville Tea Company is brewing a beer with Twin Leaf and is helping area restaurants prepare tea flights. The company uses Yaupon - America's only native "tea" plant and the only edible caffeinated plant indigenous to the Southeast. In the cocktail world, bars like Nightbell are using sweet tea bitters. And Alchemy and Wake Foot Sanctuary enhance wellness treatments with tea service.

Cúrate Expands

More Seats + Vermouth Bar

Award-winning Chef Katie Button and her team have expanded their Spanish tapas restaurant with an expanded food and beverage program focusing on the concept of vermouth bars in Spain serving small bites, Spanish vermouth, sherry and cider.

West Asheville's Food Scene Expands

Dining in the City's Hippest Hood

West Asheville has an exploding food scene all its own with new restaurants BimBerBon (global bites and superfood-enhanced fare, Nov. 2017 opening), Forage (coffee and tea shop in botanical boutique Flora, July 2017 opening), Foothills Butcher Bar & Kitchen (cleavers as decor, October 2017 opening) and Gan Shan West (Chef Patrick O'Cain brings dumpling and noodle counter service to food hub Beacham's Curve, November 2017 opening).



Asheville's Newest Restaurants

Fermented and Beer-Infused Dishes

White Labs, a major supplier of yeast for breweries across the nation, has opened **White Labs Kitchen & Tap**, serving woodfired pizzas made with White Lab's pure liquid yeast and other fermented beer-infused dishes and desserts. Twenty-eight taps offer side-by-side tastings of beer fermented with different yeast strains. Opened: October 2017

Art Deco Culinary Complex

Bringing the food hall trend to an architectural icon in downtown Asheville, S&W Cafeteria has reopened as multi-venue food hall **S&W Artisinal**. The great-nephews of architect Douglas Ellington, who designed the building in 1929, are behind the venture. Opened: January 2018

Your Personal Sommelier

French restaurant Bouchon just opened **L'Ecluse**, a comfy, romantic hideaway bar with a dedicated sommelier to help customers pick the perfect beverage. Opened: November 2017

French Broad Chocolates Grows

Known for bean-to-bar creations and delicious drinking chocolates, **French Broad Chocolates** is opening a new cafe and creamery in their factory's current South Slope location spring of 2018.

Chef Alert: Justin Burdett, former chef and co-owner of Local Provisions, has moved to uber-popular West Asheville spot The Admiral.

Asheville's Unofficial Beer District

South Slope

Once populated with car lots and auto shops, the South Slope area is experiencing a renaissance. Nine breweries are in place - be sure to check out Green Man's new "brewtique!" Vortex Doughnuts (artisan sweets), Tasty Beverage (specialty beer and beverage shop), Ben's Tune-Up (restaurant and sake brewery) and Lexington Glassworks (glassblowing gallery and studio).

Beyond Beer City: Beverage News

Saké: The nation's fifth American owned saké company is now officially serving its own house brews. Ben's American Sake serves up its own unique take on the Japanese classic.

Mead: The newest drink in Asheville is honey wine made with Appalachian honey, local fruits and clean mountain water. Bee & Bramble offers a dry, crisp flavor made by a former engineer turned brew-hobbyist.

Hard Cider: Noble Cider, Urban Orchard, Bold Rock and Black Mountain Ciderworks have opened in the last couple of years featuring Western N.C.'s apple crop. **NEW:** Urban Orchard has announced a second Asheville location for spring 2018 in the South Slope.

Moonshine: "Moonshine Mom" Troy Ball and Asheville Distilling Company released Keeper Bourbon in 2016, a remarkably smooth pure hearts bourbon. Check out Ball's new memoir Pure Heart, A Spirited Tale of Grace, Grit and Whiskey

Rum: H&H Distillery in Fairview now makes Hazel 63 Rum, the only rum produced in Western N.C. Gan Shan Station used it for their Smoky Mountain Daiquiri.

Gin: Newer distilleries H&H and Oak & Grist are both making gin, a genever style and a citrus-forward blend, respectively.

Whiskey: Oak & Grist in Black Mountain produces a single malt and a rye. H&H Distillery adds whiskey early 2018.

Wine: Asheville is home to a number of wineries from small family operations like Addison Farms to the most visited winery in the country at Biltmore. Recently, a tasting with American Wine Society judges found N.C. wines to stand on their own against California and European wines. French Broad Vignerons leads wine tours around the area.

Legacy of the Land

Biltmore Culinary Traditions & Experiences

Stretching back to sustainable land-use practices in place since 1895 and a commitment to serving guests culinary delights grown on the estate, Biltmore's culinary program today takes inspiration from the land and tradition. Take a farm tour via segway, sit down to an English tea service at the Inn On Biltmore, sip and learn at America's Most Visited Winery or dine at one of the estate's many restaurants serving their own pasture-raised meats and produce. **NEW:** Taste of Biltmore (September 1 - October 31) offers outdoor feasts, beyond-the vine winery tours and special tastings.

Niche Food Celebrations

Unique Food & Beverage Festivals for Every Season

Quirky festivals cover the calendar with celebrations such as Asheville Truffle Experience (Feb.), the Carolina Mountain Cheese Fest (April), Asheville Herb Festival (May) Artisan Bread Bakers Festival (May), the Sourwood Honey Festival (Aug.), the Asheville Coffee Expo (Sept.) and Ciderfest (Oct.). There's also a beer festival for every season, not to mention Asheville Beer Week (May).

Beer BEE City USA

Asheville's Sweet Honey Scene

A city with undeniable beer-cred now has BEE-cred as the homegrown pollinator protection initiative "Bee City USA" goes national (Seattle recently joined the hive). A sweet escape could include foraging and hyper-local honey, a tasting at the downtown honey bar, sips of local mead and honey cocktails, or a honey body wrap in a world-renowned spa. **NEW:** The Asheville Bee Charmer Cookbook



Night Scene Cuisine and Cocktails

From Pop-Ups to Petit Fours

Katie Button and Felix Meana—the El Bulli alums behind the celebrated Cúrate tapas bar—also run Nightbell, an upscale lounge concept combining craft cocktails and reimagined American bar food. Try one of their dramatic desserts like the mind-blowing petit fours served in a vintage cigar box. Additional nighttime hotspots include drink and food pop-ups at MG Road and Buxton Hall, Top of the Monk, Sovereign Remedies and The Crow & Quill (where Asheville's bartenders go for a drink).