



BARGELLO®

DISTRICT 42®

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PRIVATE EVENTS

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# BARGELLO®

MEDITERRANEAN-INSPIRED CUISINE

Bargello® is a locally owned Mediterranean-inspired restaurant from Asheville restaurateurs Peter and Martha Pollay occupying the Northeast corner of the Kimpton Hotel Arras.

Bargello offers flexible indoor dining spaces that look into an open kitchen and an outdoor dining space that overlooks the vibrant streets of Asheville. The interior bodes floor to ceiling windows, custom-made scalloped ironwork and airy tones throughout. Indoor dining spaces can seat up to 70 guests for a plated dinner and up to 100 guests for a standing reception. Outdoor spaces can seat up to 54 guests for a plated dinner and up to 80 guests for a standing reception.









## CUISINE

The culinary team at Bargello, headed by Executive Chef Jordan Arace, draws inspiration from the flavors and spices of the Mediterranean. Our hand-made pastas, innovative dishes, and beautiful presentation all add to the well-executed dining experience of Bargello.

Using locally sourced and regionally harvested ingredients, Bargello's guests can feel good about participating in sustainable dining.



## WINE PROGRAM

Centered on our foundation to represent nourishing, refined, and sustainable cuisine, Bargello's Wine Program is built around the pillar of showcasing handcrafted wines from an expansive range of boutique producers around the world. Echoing the Mediterranean focused menu, we have tailored the list to feature wines from all corners of the Mediterranean coastline in addition to classically renowned winemaking regions and undiscovered gems of the wine world. Craftsmanship, exploration, and accessibility are the key tenets each bottle embodies while still providing a precise pairing adventure meant to elevate your entire dining experience.

RED BORDEAUX WINE  
CHATEAU  
HAUT-SEGOTTES



SAINT-EMILION GRAND CRU  
PREMIER SAINT-EMILION GRAND CRU CONTRÔLÉE  
2015  
MIS EN BOUTEILLE AU CHATEAU  
C.C.A. DANIELLE MEUNIER  
SAINT-EMILION - GIRONDE - FRANCE  
PRODUIT DE FRANCE - CONTAINS SULFITES

SAINT-EMILION  
GRAND-CRÛ  
2015  
DANIELLE MEUNIER



# DINING SPACES



## THE DINING ROOM

Private, Semi-Private

Semi-private Seating Capacity 13-20

Private Buyout Seating Capacity 70

Private Buyout Standing Capacity 100

The main dining room bodes floor to ceiling windows, with inviting airy colors, custom scalloped iron work and a variety of mixed seating options to suit any type of gathering. Semi-private events held in Bargello's dining room offer a custom prix fixe menu comprised of both plated and family style courses.



## CHEFS TABLE

Semi-Private

Seating Capacity 13-20

The Chef's Table gives you and your guests a view of Bargello's culinary team in action. On one side, guests can watch the team prepare and plate exquisite dishes full of seasonal color and the other overlooks the spacious dining room with backdrop views of the city. Here, one can enjoy our family-style, plated dinner service with up to 20 of your friends and family. Seating at this table is bar-height.



## PIZZA BAR

Semi-Private

Seating Capacity 13-15

Pizza is a favorite for many, and Bargello's Pizza Bar takes this much-loved dish to a whole new level! Counter-height seating wraps around the pizza hearth where you can watch our pizza chef create savory pies served piping hot. This is a classic birthday party choice for the young and not-so-young.



## PATIO

Private, Semi-Private

Seating Capacity 54

Standing Capacity 80

Gather with family and friends amidst the vibrant charms of Asheville's historic Pack Square. Offering a mixture of high and low top tables, Bargello's patio provides a variety of accommodations for both plated dinners and cocktail receptions. The whole patio is available for buyout or you may section off a smaller portion for smaller, semi-private events. Oversized umbrellas comfortably shield your guests from the elements.



## SAMPLE MENUS

Brunch

Dinner

Plant-Based Reception

Plant-Based Dinner

*A 23% gratuity and current NC sales tax are applied to all private events.  
Menu items are subject to change due to seasonal availability.*





## BARGELLO BRUNCH MENU

\$35 Per Person

*Choice of one from each category with a maximum of 3 choices.*

### EGGS

#### SOUTHERN BENEDICT

House Made Biscuit, Canadian Bacon, Sautéed Greens,  
Poached Eggs, Harissa Hollandaise

#### OMELET

Roasted Red Peppers, Jones Dairy Farm Country Ham,  
Ashe County Cheddar

#### EGGS SHAKSHUKA

Baked Eggs, Israeli-Style Spicy Vegetable Tomato Stew,  
Herb Salad

### SANDWICHES

#### BECA

Scrambled Egg, Chive, Ashe County Cheddar, Smoked Bacon,  
Mashed Avocado, Brioche Bun

#### ASHEVILLE HOT FRIED CHICKEN SANDWICH

Ashe County Cheddar, House Pickles, Bibb Lettuce,  
Chive Mayo, Brioche Bun

### GRIDDLE

#### BRIOCHE FRENCH TOAST

Lemon Curd, Whipped Mascarpone, Seasonal Berry Compote

### PIZZA

#### MARGHERITA

Siano Mozzarella, San Marzano Tomato,  
Torn Basil, Olive Oil

#### MAILE

N'duja, San Giuseppe Salami, Italian Sausage,  
San Marzano Tomato, Mozzarella, Fontina

#### THE LATE RISER

Country Ham, Caramelized Onion, Blistered Tomato,  
Summer Squash, Cracked Egg, Parmesan Cream,  
Mozzarella, Arugula

### PASTA

#### BAKED PASTA

Rigatoni, House Italian Sausage, Peppers, Onions, Fontina,  
Parmesan Reggiano

#### BUCATINI CACIO E PEPE

House Made Pasta, Parmesan Cream, Black Pepper



add ons

**BREAKFAST PASTRY DISPLAY**

\$5 Per Person

**ASSORTED BREAKFAST PASTRIES**

**STARTS & SHARES**

*Served Family Style*

\$12 Per Person – Choose 1

\$20 Per Person – Choose 2

**AVOCADO TOAST**

Smashed Avocado, Aleppo Pepper, Lemon, Radish,  
Sumac, and Three Graces Feta

**WARM OATMEAL**

Sorghum Apples, Golden Raisins, Fall Spices

**GREEK YOGURT**

Berries, House Granola, Blue Agave

**HEARTH BAKED PITA, HUMMUS**

Roasted Seasonal Vegetable & Herbs

**LARGE FORMAT BRUNCH COCKTAILS**

*Serves 6-8*

**MIMOSA**

\$50 per carafe

Sparkling Wine, Fresh Squeezed Orange Juice

**BLOODY MARY**

\$55 per carafe

Vodka, House Made Mix, Pickled Vegetables

**SEASONAL FEATURED COCKTAIL**

\$60 per carafe

Furnished upon Request



## BARGELLO DINNER MENU OPTIONS

### TIER 1

\$65.00 Per Person

Will include salad course, three entrée selections, and dessert trio.

### SALAD

#### CHEFS SALAD OF LOCAL GREENS

Crisp Raw Vegetables, Focaccia Croutons, Chive Buttermilk Dressing

### ENTRÉES

#### GRILLED SUNBURST FARMS TROUT

Romesco, Farro, Roasted Local Squash, Gremolata

#### SEARED SCALLOPS

Sweet Corn Puree, Sungold Tomatoes, Bacon Lardons, Tarbais Beans, Kale, Basil Oil

#### BUCATINI PRIMAVERA

*VEGAN OPTION*

House made pasta, tomato, seasonal vegetables, garlic, and white wine

#### BUCATINI CACIO E PEPE

Parmesan Cream, Black Pepper

#### MAFALDINE RAGU

Braised Short Rib & Heritage Pork Sugo,  
30 Month Aged Parmesan Reggiano

#### ROASTED ACORN SQUASH "RIBS"

*VEGAN OPTION*

Harissa BBQ Spiced Squash,  
Roasted Shallot Cauliflower Mash, Cucumber "Yogurt"



### TIER 2

\$75.00 Per Person

Will include salad course, three entrée selections, and dessert trio.

### SALAD

#### CHEFS SALAD OF LOCAL GREENS

Crisp Raw Vegetables, Focaccia Croutons, Chive Buttermilk Dressing

### ENTRÉES

#### PETITE WAGYU NY STRIP

Warm Marble Potato Salad, Mars Hill Mushroom Fricasse,  
Calabrian Chili Red Wine Reduction

#### PORK CHOP

Grilled Heritage Pork, Lusty Monk, Herb Crust, Spiced Carrot Puree,  
Peach & Onion Compote

#### HOUSE MADE RAVIOLI

Joyce Farms Rabbit, Creamy Parsnips, Rainbow Carrots,  
Watercress & Radish, Sorghum Rabbit Jus

#### LAMB TORCHON

Braised Lamb Shoulder, Spanakorizo, Crispy Leeks, Jus

### DESSERT TRIO

*Served Family Style*

#### GOOEY BUTTER CAKE

Crunchy Almonds, Raspberry Compote,  
Chantilly Cream, Brown Butter Powder

#### STRAWBERRY SHORTCAKE

Macerated Strawberries, Ricotta Cream,  
Champagne Gelee, Strawberry Milk Crumb

#### CHOCOLATE & HAZELNUT

Chocolate Mousse Cake, Spicy Candied Hazelnuts,  
Hazelnut Graham Crumble, Caramel Cream, Coffee Ice Cream

## APPETIZERS

*\$15 Per Person  
Served Family Style*

### CHARCUTERIE BOARD

Cured Meats and Local Cheeses,  
House Pickled Vegetables, Jams and Mustards,  
Grilled Bread and Crackers

### MEDITERRANEAN BOARD

Hummus, Citrus Olives, Whipped Feta, Cucumber,  
Pickled Onion, Spiced Yogurt, House Pita

Each Tier begins with a chef-selected salad. Entrées are paired with seasonal accoutrements and are updated accordingly. Dessert is served family style to feature all three of the pastry chef's seasonally featured desserts. Appetizers may be added to either Tier. Additional vegetarian and vegan options are available upon request.





## BARGELLO WINE CELLAR

During the construction of Hotel Arras a hidden room was discovered. This treasure trove houses hundreds of bottles of wine.

Our wine cellar is an artfully designed space providing an exquisite dining atmosphere for up to 10 guests. Your menu can consist of a five, seven, or eleven course tasting experience. Our culinary and bar teams will craft the perfect pairings, providing you and your guests with the ultimate dining experience.

If you wish to expand your gathering, up to 14 people can be accommodated with alternative seating arrangements. Or, up to 20 people can unite for an intimate reception, with curated pairings of heavy hors d'oeuvres and premium wines.







# SAMPLE MENUS





## 5 COURSE CHEF'S TASTING EXPERIENCE SAMPLE

*\$145.00 Per Person*

### BUBBLES & BITES

#### **CHARCUTERIE BOARD**

Cured Meats and Local Cheeses,  
House Pickled Vegetables, Jams and Mustards,  
Grilled Bread and Crackers

### AMUSE BOUCHE

Chef's Surprise Choice for Your Guests

### FIRST

#### **SHRIMP BISQUE**

NC Shrimp, NC Crab, Sungold Tomatoes, Goat Cream, Corn Fritter, Lavash

### SECOND

#### **HERB TORTELLINI**

Beet & Mascarpone, Sous Vide Rainbow Carrots,  
Squash Noodles, Fennel Brodo, Parmesan Reggiano

### THIRD

#### **SEARED SCALLOP**

Charred Eggplant Puree, Summer White Beans, Crispy Prosciutto, Ocean Foam

### FOURTH

#### **GLAZED DUCK BREAST**

Apricot & Sesame, Israeli Cous Cous, Grilled Radicchio, Sorghum Peach Jus, Pea Shoots

### DESSERT

#### **WHITE CHOCOLATE CHEESECAKE**

Blackberries, Lemon Curd, Shortbread Crunch

*Chef's Tasting Menus are curated upon booking and based on seasonal availability.*

7 COURSE CHEF'S TASTING EXPERIENCE SAMPLE

*\$175.00 Per Person*

BUBBLES & BITES

**CHARCUTERIE BOARD**

Cured Meats and Local Cheeses,  
House Pickled Vegetables, Jams and Mustards,  
Grilled Bread and Crackers

AMUSE BOUCHE

Chef's Surprise Choice for Your Guests

FIRST

**PARSNIP & CHESTNUT BISQUE**

Smoked Almonds, Rosemary

SECOND

**BRILLAT-SAVARIN CHEESE**

Citrus Beets, Honey, Basil, Brioche

THIRD

**ROASTED HEIRLOOM PUMPKIN CARMELLE'S PASTA**

Sage, Pumpkin, Smoked Bacon, Parmigiano-Reggiano

FOURTH

**SEARED SCALLOPS**

Celery Root Puree, Brown Butter, Pearl Onions, Baby Turnips

FIFTH

**HONEY LACQUERED MAGRET ROASTED DUCK BREAST**

Confit Leg, Roasted Carrot, Farro

SIXTH

**WAGYU BEEF NY STRIP**

Truffle Lasagna, Beurre Rouge

DESSERT

**WHITE CHOCOLATE CHEESECAKE**

Citrus Salad, Lemon Curd, Shortbread Crumble

*Chef's Tasting Menus are curated upon booking and based on seasonal availability.*



11 COURSE CHEF'S TASTING EXPERIENCE SAMPLE

\$225.00 Per Person

AMUSE BOUCHE  
YUKON BLINI &  
HEIRLOOM SQUASH

FIRST  
CELERY ROOT BISQUE  
NC Jumbo Lump Crab,  
Celery Heart Salad, Apple

SECOND  
BRILLAT-SAVARIN CHEESE  
Roasted Grapes, Apple, Honey,  
Pink Peppercorn Tuile

THIRD  
SEARED SCALLOP  
Capellini, Saffron, Serrano,  
Kafir Lime, Basil

FOURTH  
GOLDEN TILE FISH  
Braised Fennel,  
Vermouth Butter, Fine Herbs

FIFTH  
GRILLED OCTOPUS  
Wrapped in Lardo, Potato Gnocchi,  
Potato Soubise, Calabrian Vinaigrette

SIXTH  
WAGYU TOAST  
A5 Australian Beef, Cured Egg Yolk,  
Brioche, Worcestershire

SEVENTH  
TRUFFLE LASAGNA  
Hand Made Farm and Sparrow Pasta,  
Black Truffles, Truffle Cream

EIGHTH  
RIVIERE FARMS SHORT RIB  
Smoked Parsnip Puree,  
Brown Butter Parsnip,  
Red Wine Jus

NINTH  
SEARED FOIE GRAS  
Maple-Bacon Ice Cream,  
Hazelnut Graham Crunch

TENTH  
BROWN BUTTER TART  
Blueberry Sorbet,  
Poached Pear, Almond Soil

DESSERT  
PEANUT BUTTER CREMEUX  
Chocolate Sable, Feuilletine Crunch, Toasted  
Marshmallow Cream,  
Milk Chocolate Powder

*Chef's Tasting Menus are curated upon booking and based on seasonal availability.*

# DISTRICT 42<sup>®</sup>

## A CONVERGENCE OF GREAT FOOD & SPIRITED COCKTAILS

With a cocktail of influences from the roaring 20's, the natural beauty of Asheville, and modern-style iron and glass, District 42 invites you to visit the south side of Arras' ground floor. Relax on plush couches illuminated with vast lanterns and tucked between walls of beveled glass, or dine at beautiful wooden tables beneath geometric sculptures of wood and light. A larger table for conferences or family-style seating is elevated above the main floor. Hidden in an alcove near the bar, you'll find low seating and tables surrounded by a 1891 map of Asheville, representing the original 42 districts and the namesake of the establishment.

7 Patton Ave  
Asheville, NC









## Cuisine & Cocktails

A birthday, an engagement, a first introduction, or a casual night out on the town can all be commemorated and relished over a tasty libation. Whether it's your usual beverage of choice or something out of the ordinary, we want to facilitate these experiences by offering cocktails carefully crafted to make those moments even more special. Let us introduce you to classic cocktails reimagined as we curate our seasonal menus to please your palate and pique your curiosity.



## THE COMMUNITY TABLE

Semi-Private

Sitting capacity: 16

Standing capacity: 20

Across the hall from Bargello, inside our District 42 lounge, you will find a beautiful custom-made, oak table with stool seating for up to 16 guests and standing room for a reception of up to 20 guests. Enjoy a selection of hors d'oeuvres and a variety of small and large format craft cocktails for this event.

DISTRICT 42



## THE MAP ROOM

Semi-Private

Sitting capacity: 15

Standing capacity: 15

This cozy and intimate alcove, known for its 1891 map of the original 42 districts of downtown Asheville, features a wrap around booth with seating for up to 15 guests and two low cocktail tables for a casual reception setting. Guests are sure to feel like they have the best seat in the lounge.

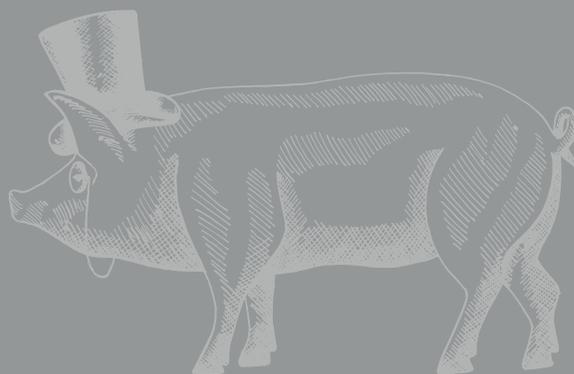
## DISTRICT 42 ELEVATED DINING AREA

Semi-Private

Sitting capacity: 12

Standing capacity: 12

Available for daytime events, this elevated dining area within District 42 can be reserved for luncheons or combined with the Map Room for larger receptions. This location features two high-top tables with bar-height seating for up to 12 guests. The elevated height and surrounding railings provide guests with their own private nook of the lounge.



## DISTRICT 42 PATIO

Private

Sitting capacity: 40

Standing capacity: 60

Be a part of the bustling streets of historic Pack Square by holding an outdoor reception or private party on our beautiful patio. Outdoor soft seating accommodations, oversized umbrellas, and custom built firewalls make this space the most comfortable outdoor dining spot in town! Enjoy craft cocktails, hors d'oeuvres, and maybe an infamous Asheville busker or two.





# HORS D'OEUVRES RECEPTION

\$45 Per Person

## STARTERS

*Choice of 1*

### CHARCUTERIE BOARD

Cured Meats and Local Cheeses, House Pickled Vegetables,  
Jams and Mustards, Grilled Bread and Crackers

### MEDITERRANEAN BOARD

Hummus, Citrus Olives, Whipped Feta, Cucumber, Pickled Onion, Spiced Yogurt, House Pita

## HORS D'OEUVRES

*Choice of 4*

### MAIZE FRITTERS

Corn Fritters, Romesco, Apple, Fennel, Sumac

### FALAFEL SLIDERS

Cilantro Lime Aioli, Confit Peppers & Onions, Arugula, Brioche Slider Bun

### HUMMUS ON HEARTH FIRED PITA

House Made Pita and Hummus with Seasonal Garnishes

### ASSORTED PIZZAS FROM THE HEARTH

Tasting of Bargello's Pizza Menu

### LAMB KOFTA SKEWERS WITH ZHUG

Middle Eastern Spiced Lamb Skewers, Spicy Herb Sauce

### CALABRIAN MARINATED CHICKEN SKEWERS

Basil Caper Aioli

### SEASONAL FRITTO MISTO

Seasonal Vegetable Tempura with Sun Dried Tomato Aioli

Thank you for considering Bargello & District 42 for your special event!

If you have any questions or special requests, please reach out to our Event Sales Manager, Maddy Atendido, who will be happy to assist you in navigating everything from dining menus to event options.

EVENTS SALES TEAM  
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