What's new in food

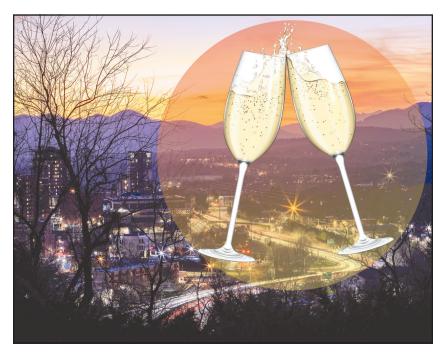
Dining options for New Year's Eve

There's no wrong way to celebrate New Year's Eve. You might bid 2023 farewell in sweatpants, on the couch with a tipple of \$10 sparkling wine served in a coffee mug. But if you're looking for something a little more interactive and appetizing, there are plenty of food-filled New Year's Eve events to choose from.

• Capella on 9's New Year's Eve festivities include tunes by DJ Phantom Pantone, a Champagne toast at midnight and unlimited use of the restaurant's photo booth. Tickets aren't required, but Capella on 9 will automatically add a \$30 cover per person to tabs after 8 p.m. All guests will be entered in a raffle for one free night at AC Hotel by Marriott Asheville Downtown as well as a raffle for a couple's Valentine's Day dinner and professional photography session. Capella on 9 is at 10



- Broadway. For more information $visit \ avl.mx/d82.$
- Hemingway's Cuba will host a night of dancing, courtesy of DJ Gant, from 9 p.m.-1 a.m., and a midnight toast. Expect oldschool hip-hop, top 40 and Latin music. Hemingway's Cuba is at 15 Page Ave. Visit avl.mx/d81 for tickets (\$25 per person) and more information.
- · Jargon's celebration kicks off with music by Jason Daniello and hors d'oeuvres at The Argot Room (Jargon's event space), followed by a prix fixe menu and live music from Vollie McKenzie and Hank Bones in the heated courtyard from 6-10 p.m. Choices for mains include tamarind chocolate-braised beef cheeks, duck Wellington, pan-roasted halibut and a vegan brassicas dish. Jargon is at 715 Haywood Road. Visit avl.mx/9hw for reservations and more information. Guests should reserve seating in the courtyard for the live music.
- MOTHER South Slope cafe will host two seatings of a vegetarian-friendly prix fixe five-course dinner at 5 p.m. and 8 p.m. Wine pairing is included. MOTHER South Slope cafe is at 244 Short Coxe Ave. Visit avl.mx/d85 for tickets (\$150 per person) and $more\ information.$
- Posana's four-course prix fixe mains include filet mignon, pan-roasted halibut, stuffed quail and vegan truffle alfredo. Don't miss the house-made eggnog. Optional wine pairings



CHEERS: If you're seeking to get out on New Year's Eve, there are plenty of tasty options across Asheville's food scene. Photo courtesy of iStock

are available for \$60 per person. Posana is at 1 Biltmore Ave. Visit avl.mx/d83 for tickets (\$120 per person) and more information. Call 828-505-3969 for parties of five or more.

Bad Manners Coffee is now open

Bad Manners Coffee opened Dec. 16 on Haywood Road, in the small shopping plaza alongside rEvolve Buy+Sell+Trade and Botiwalla by Chai Pani.

Owner Ashlvn Sholar has operated a coffee cart at Provisions Mercantile, a gift shop on Haywood Road, and pop-ups at events like Asheville Zine Fest for a year and a half. In her first brick-and-mortar space, Sholar will source roasts locally for now and will eventually switch up roasts every few months. Bad Manners Coffee will serve pastries from West End Bakery, as well as gluten-free treats from The GF Baker's Booth.

The name Bad Manners is meant to be cheeky. Sholar's mother suggested Good Manners as a potential name, but Sholar thought the opposite better aligned with her goal of an accessible coffee culture. "Coffee is usually seen as more pretentious or snobby," she says. "My view of coffee, and how I like to present it, is judgment free. Coffee is for everyone." Bad Manners Coffee is at 697 Haywood Road. Hours are 7 a.m.-2 p.m. on weekdays and 8 a.m.-2 p.m. on weekends. The

coffee shop is closed Tuesdays and Wednesdays.

Feast of the Seven Fishes at Gemelli

The Feast of the Seven Fishes is an Italian American tradition, says Gemelli chef Anthony Cerrato. He's hosted it in Asheville for about 15 years at Strada Italiano, which he also owns, but this year he'll hold it at Gemelli on Thursday, Dec. 21.

The seven dishes are symbolic of Catholicism's seven sacraments, Cerrato explains. Seven fishes are not necessary; the tradition can include seven types of seafood as well. (The holiday was memorably illustrated in "The Bear"'s chaotic Christmas episode, "Fishes.")

Gemelli's Feast of the Seven Fishes will serve two courses, at \$55 per person. The first course is an antipasti trio: a citrus and arugula salad with white anchovy, crab arancini with lemon basil aioli and fried calamari with pomodoro sugo (a San Marzano tomato sauce). The crab arancini is his grandma's recipe, Cerrato notes.

The second course is saffron ravioli filled with mascarpone, wildcaught sea trout and fresh herbs in seafood stock with mussels, shrimp and clams, served with garlic ciabatta. The ravioli is made in-house and is gluten-free, he says.

The feast is traditionally held on Christmas Eve, but Cerrato decided to close on Christmas Eve and Christmas Day, so staff can spend time with their families. Gemelli

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