

Asheville, NC

5 star rating

8/9/2009

Upon walking into the newly opened Blackbird restaurant it's immediately apparent that this establishment will make a major splash in the Asheville area based on the simplest and most important element of running a great restaurant, attention to detail.

From the wonderful open dining area superbly lit by large open windows and well placed lighting, to the wood and metal accents, the restaurant itself is inviting and beautiful. The serving staff are friendly, amazingly attentive, and quite charming. Tables adorned simply yet beautifully, with fresh flowers and handmade vases.

The lunch, dinner, and Sunday brunch menus all offer delicious southern treats with a contemporary flare, all prepared with local ingredients. From the hands down best Shrimp and Grits in the area, to a pasta carbonara prepared with country ham rather than the traditional guanciale or pancetta, The Blackbird's creations are familiar and exciting.

In the beverage department, a fantastic selection of local and national craft micro brews give the Blackbird's extensive wine list a run for its money.

However, crowning the delicious entrees and wonderful beverage offerings are the desserts.

Words can hardly do the majesty of these sweet selections justice.

The mocha torte is a tower of chocolaty coffee goodness, presented in a beautiful slice that one card hardly not ooh and awe over. Another delicious creation is the chocolate pudding cake, which upon first viewing seems small in comparison to the towering mocha torte, but one of my fellow diners referred to it as a black hole of chocolate amazingness, and I can hardly put it better. Complimented by a goat milk caramel, and a subtle orange essence, it's not only impressive, it's downright drool worthy.

In a town where impressive restaurants using local ingredients to prepare delicious meals are par for the course, The Blackbird stands head and shoulders above the rest.

A hidden gem outside of the downtown Asheville area, an immediate visit is strongly advised before it becomes a site of pilgrimage for local epicureans.