


## Tropilachia Club at Little Jumbo

For those who have had their fill of Asheville's winter chill, Little Jumbo is reviving its monthlong Tropilachia Club pop-up bar after its successful first appearance in 2024. Kicking off with an opening party on Thursday, Jan. 30, featuring steel pan music from **Billy Cardine** and **Bill Bares**, this year's island-themed celebration will happen daily starting at 4 p.m. through Friday, Feb. 28. Little Jumbo's historic building will be decked out with beach-themed décor, and the cocktail menu from lead bartender **Millita Gonzalez** will feature more than a dozen drinks, such as the Negroni Vice with pineapple-infused vermouth and strawberry-infused Campari. A small-batch hibiscus lager created in partnership with Cellarest Beer Project will be available only during the pop-up.

Little Jumbo is at 241 Broadway. For more information, visit [avl.mx/egq](http://avl.mx/egq). 



## Färmäsē Cocktail Lounge

OPEN

A new downtown bar, Färmäsē Cocktail Lounge, (pronounced like "pharmacy"), launched with a grand opening event on Jan. 17 at 5 Biltmore Ave., Suite 1. The spot is open 4-11 p.m. Sunday-Thursday and 2 p.m.-2 a.m. Friday and Saturday, offering "chill and upbeat house tracks" from DJ Rexxstep 8 p.m.-2 a.m. on Fridays and Saturdays, according to the bar's social media pages.

Follow Färmäsē on Instagram at [avl.mx/egr](http://avl.mx/egr). 


## OaxaCarolina Dinner at Ivory Road

Chef **Luis Martinez**, owner of Taqueria Rosita and Tequio Foods, will present his OaxaCarolina pop-up dinner 6-9 p.m. Friday, Jan. 31, at Ivory Road in Arden. The menu includes five courses plus a welcome bite of molote — a dumpling with plantain, queso fresco and black bean sofrito. Dessert is pastel de elote, a corn cake with mascarpone cream and orange. Tickets are \$90 per person; an optional wine pairing curated by Ivory Road owner **Jill Heaton** costs \$25. A social hour with appetizers begins at 5 p.m.

Ivory Road is at 1854 Brevard Road, Arden. For the full menu and tickets, visit [avl.mx/egs](http://avl.mx/egs). 

## Magic meal

Jargon's popular Dinner and a Magic Show event featuring magician **Doc Docherty** makes its fifth appearance at the West Asheville restaurant's Argot Room event space starting with a 5 p.m. cocktail hour on Saturday, Feb. 1. The three-course dinner from Jargon's new chef, **Paul Cremer**, includes vegan and gluten-free choices such as pumpkin-coconut soup and a vegetable winter risotto, along with meatier options like tomato-braised pork shank and roasted chicken breast. Docherty will present a new comedy and magic show, "The Wonder Experience," at this event. Tickets are \$99 each, excluding alcohol, gratuity and tax.

Jargon's Argot Room is at 717 Haywood Road. For more information and tickets, visit [avl.mx/egu](http://avl.mx/egu). 



## SUPER BOWL BRUNCH

Posana will kick off Super Bowl Sunday on Feb. 9 with a special à la carte brunch menu from chef **Erin Cummings** and pastry chef **Lex Walton** 10 a.m.-2 p.m. Starters range from Berliner doughnuts to brussels sprouts with camembert, hazelnuts, white balsamic and pomegranate. Mains include short-rib hash, brioche French toast, baked crab pasta and many other options. Posana will not offer evening service on Sunday, Feb. 9.

Posana is at 1 Biltmore Ave. For the full menu and to make reservations, visit [avl.mx/egt](http://avl.mx/egt). 