



WINTER 3-COURSE MENU \$45 PER PERSON

VALID UNTIL 8PM DURING AVL RESTAURANT WEEK
AND EVERY SUNDAY-THURSDAY IN JAN & FEB

FIRST COURSE CHOICE OF:

SEASONAL SOUP

Today's Soup, Properly Garnished

ARUGULA SALAD (GF)

*Local Arugula, Poached Pear, Pickled Red Onions, Spiced Pecans,
Blue Cheese, Pear Vinaigrette, Wine Reduction*

SECOND COURSE CHOICE OF: *Vegan Option Available*

BRAISED BEEF

*Twelve Hour Slow Cooked Beef, Creamy Root Veg Puree
Seasonal Vegetables, Roasted Mushrooms, Braising Jus, Pecorino*

DUCK CONFIT (GF)

*Dry Brined Duck Breast, Duck Fat Fingerling Hash,
Wilted Chard, Sauce L'Orange*

WNC MOUNTAIN TROUT RISOTTO (GF)

*House Risotto, Mountain Trout,
Seasonal Vegetables, Sundried Tomato Gremolata*

SEAFOOD PIRLAU

*PEI Mussels, Little Neck Clams Shrimp, Crawfish, Sausage,
Spiced Rice Cake, Spiced Tomato Broth, Bell Peppers, Toasted Bread*

GOAT CHEESE CORN PIE (GF)

Roasted Corn, Goat Cheese, Pecan Crust, Spinach Cream, Greens, Mushroom and Tomato White Wine Sauce

THIRD COURSE CHOICE OF:

HAND CRAFTED ICE CREAM (GF)

Seasonal Flavors (Vegan Sorbet Available)

SOUTHERN CUSTARD COCONUT CAKE

Yellow Cake, Layer of Coconut Custard, Cream Cheese Frosting