



## **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*