



'TIS THE SEASON

WEDNESDAY, DECEMBER 25, VUE 1913

\$90 FOR 3-COURSE, PRIX FIXE DINNER | CHOICE OF ONE ITEM FROM EACH COURSE

FIRST COURSE

LOBSTER CHOWDER

Roasted corn, bacon, sweet potatoes, tarragon

BEEF TARTARE

Radish, kale, egg, truffle, garlic roots

BEETROOT SALAD

Kale, quinoa, goat cheese, pomegranate, avocado, pistachio soil, citrus vinaigrette

SECOND COURSE

HALIBUT

Celery root purée, charred broccolini, red onions, brioche, pine nut vinaigrette

SMOKED PORK LOIN

Lusty Monk mustard, pumpkin seeds, new potatoes, turnip greens with bacon

ZUCCHINI ROLLATINI

Sweet basil pesto, toy box tomatoes, pignoli ricotta, pomodoro sauce

GARLIC FENNEL PRIME RIB

Roasted carrots, cipollini onions, thyme, horseradish potato purée and port wine jus

THIRD COURSE

CARAMEL PEAR STONE

Caramel mousse, candied pecans, vanilla cream, roasted pear, pecan dacquoise, white chocolate Chantilly

THE CHERRY

Chocolate cherry pain de gène, chocolate cream, cherry gelée, chocolate mousse, cocoa crumble, cherry confit

RESERVATIONS AVAILABLE FROM 2PM TO 9:30PM,
PLEASE CALL CONCIERGE FOR RESERVATIONS, 828-252-2711.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.