



Restaurant Week
January 11-21st, 2018 \$35

First Course Choice:

Mixed Lettuce Salad

*roasted squash, apple, beets, goat cheese,
brown butter pepitas, buttermilk vinaigrette -gs*

House Made Fettuccini

stewed tomato, duck confit, soft herbs, parmesan

Entree Choice:

Pan Seared NC Mountain Trout

*smoked apples, pickled cranberry & kale salad,
local sweet potato puree, warm bacon vinaigrette -gs*

Herb Roasted Hangar Steak

crispy garlic potatoes, arugula pesto, citrus soubise, red wine jus -gs

Dessert:

Vanilla Wafer Cake

banana rum cheesecake, crème caramel, banana chip



**Choose Three Wines to Compliment
Your Selected Menu! \$18 / \$35 btl**

White

Jacques Pelvas Brut Rose
France, NV

Riesling, Single Post
Mosel, Germany, 2015

Picpoul de Pinet, Bastion
Picpoul, France 2016

Chardonnay, Laurent Miquel
Loire Valley, France 2015

Red

Pinot Noir Ponga
Marlborough, New Zealand, 2014

Saliche Salentino, Vecchia Torre
Protetta, Italy, 2013

Garnacha Tinto, Laya
Almansa Spain, 2014

Cabernet Sauvignon, Flaco
Chile 2014

{gs} Indicates gluten free, or items easily modified to be gluten free
Sales tax (8%) & gratuity not included in the menu price
parties of 6 or more, 20% gratuity may be added