



# PRIX FIXE 44

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## APPETIZER

### OYSTER AMUSE

single oyster on the half shell with cilantro lime mignonette

## 1ST COURSE

*Choice of:*

### BIBB & HERBS

apple, dill, parsley, chive

### CAESAR SALAD

radicchio, anchovy, bread crumbs, pecorino

## 2ND COURSE

*Choice of:*

### SPAGHETTI VONGOLE

clams, garlic, parsley, chili crisp

### PORK CHOP MILANESE

caesar salad, lemon

### COQ AU VIN

half chicken, mushrooms, bacon, potato puree

## 3RD COURSE

*Choice of:*

### KEY LIME PIE

lime zest

### CHOCOLATE TORTE

dulce de leche, pistachios

### BUTTER PECAN ICE CREAM

apples, benne wafers

*A 3% Kitchen Appreciation Fee is added to all bills. This fee is split directly with all hourly kitchen staff to help sustain their lives in Asheville.*

*\*Oysters, clams and ceviche are served raw. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*