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# AN AMERICAN DRASSERIE

Vue 1913 offers guests a comfortable and stylish setting for a leisurely meal designed with only the love of food in mind.

### SIMPLY COOKED

Warm Brussels Caesar (8) 16 Shaved brussels sprouts, baby kale, lardon, grana padano, cornmeal-crisped white anchovy

Saffron Arancini 🕐 17 Lightly fried risotto, pomodoro, pecorino, cherry tomato

Butternut Squash & Apple Bisque (15) Cinnamon & maple crema, pepita seeds, pumpkin seed oil

Southern Fried Quail 17 Cornbread & pumpkin waffle, maple balsamic glaze, pumpkin butter, toasted pepitas

Grilled Mozzarella (8) 19 Prosciutto, swiss chard, heirloom tomato, fennel, basil, extra virgin olive oil, tomato water

### SIGNATURE COLD

Wagyu Tartare\* 32 Butter saltines, truffle, quail egg, dijon, capers

Deviled Eggs and Caviar\* 26 Crème fraîche, everything bagel topping, garlic, chives

Asheville Harvest 🛞 🕐 16 Hydroponic bibb, radicchio, asian pear, almonds, pickled cherries, smoked feta, maple dijon vinaigrette

The Garden 🛞 🖉 14 Arcadian harvest greens, pickled red onion, tomato, radish, cucumber

## **ENTRÉES**

Seared Sea Bass MKT Roasted cauliflower, roasted turnips, miso-glazed bok choy & oyster mushrooms, cauliflower purée, uni butter emulsion

Roasted Joyce Farms Chicken 32 Toasted farro, sweet potato, root vegetables, arugula, roasted grapes, caramelized onion jus

Crisp Tamari Tofu 🕐 30 Toasted quinoa, crisp tamari tofu, golden raisins, pepitas, herb purée & carrot cumin purée, vegetables

Carolina Gold Grilled Short Rib (8) 52 Honey & goat cheese grits, bacon lardons, braised kale, honey mustard jus

Filet Mignon\* 
<sup>®</sup> 67 Potato purée, carrots, rosemary balsamic reduction

Lobster Conchiglie 57 Conchiglie pasta, three cheeses, sweet peas, lemon essence, gruyère streusel

Wagyu Filet\* 98 Wild mushroom duxelles, pancetta crisp, whipped potatoes, rosemary jus, puff pastry

Elk Tenderloin\* 80 New potatoes, parsnip purée, cardamom soil, carrots, demi-glace

Berkshire Pork Tenderloin 44 Spiced apple, honey roasted carrots, toasted almond, parsnip & potato purée, brown butter demi-glace

### ENHANCEMENTS

Added to an entrée of your choosing

Lobster	MKT
Scallops 🛞	26
Chef's Mushroom Blend 🛞 🖉	12

gluten-friendly bread available upon request

Inter-friendly Ø vegan **V** vegetarian Ø dairy-free

\*This item contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.