

VUE 1913

AN AMERICAN BRASSERIE



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

SIGNATURE COLD

WNC Petite Greens 17
radish, goat cheese, spiced walnuts, sherry vinaigrette

Cucumber & Pea Soup* 24
lump crab, mint, champagne, salmon roe

Burrata 20
pistou, grapes, olives, lavash

Marinated Beets 18
sunflower sprouts, pepitas, lemon-infused oil

SIMPLY COOKED

Asparagus Caesar 18
boquerones, ricotta salata, lemon vinaigrette,
brioche croutons

Arancini 18
périgord black truffles, marinated tomatoes, pomodoro sauce

Seared Tuna* 26
garlic chips, citrus crema, aji amarillo, chive oil

Beef Tartare* 24
pickled onions, cured egg, brioche toast

ENHANCEMENTS

Added to an entrée of your choosing

Lobster 78

Scallops 26

Chef's Mushroom Blend 12

FROM THE PAN

Halibut* 60
cassoulet, prosciutto, sauce verte

Royal Trumpet Mushroom 37
succotash, pickled butternut squash, fresh herbs, radish

Duck* 57
savoy cabbage, figs, baby carrots, apricot glaze

Chicken Ballotine* 56
farro risotto, roasted nectarine, fennel vin jaune

Lobster Conchiglie* 57
sweet peas, lemon essence, gruyère crumble

FROM THE BROILER

USDA Prime Filet Mignon* 75
whipped potatoes, asparagus, duxelles, red wine demi-glace

Elk Tenderloin* 80
celery root purée, cipollini onions, cardamom streusel,
fennel demi-glace

Lamb Shank 68
creamy polenta, pomegranate seeds, bitter greens, braising jus

Bison Ribeye* 89
fingerling potatoes, green beans, harissa aioli

CHEF-SELECTED CAVIAR

Served with crème fraîche and house chips

Ossetra 180

Hackleback 120

Gluten-friendly bread available upon request

gluten-friendly vegan vegetarian 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.