



# **Asheville Restaurant Week**

January 21<sup>st</sup> -27<sup>th</sup>, 2014

## **Nightly Prix Fixe Special – 3 for 30**

### **First course:**

#### **Butter Poached Shrimp**

Brown butter parsnip puree, granny smith apple, vanilla oil

### **Second Course**

#### **Chicken Breast**

Ashley Farms pan seared chicken breast, honey rosemary roasted root vegetables,  
lemon truffle broken vinaigrette

### **Third Course:**

#### **Apple Tart**

spiced poached apples, almond, pastry, caramel sauce

**Wine specials available**

**No Substitutions**

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