



2016 Restaurant Week Menu for 843

\$30 prix fixe

Choice of one Appetizer

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| 843 Caesar | romaine, penne pasta, basil shreds, feta, grana padana, crispy bacon with a caesar drizzle |
| Calamari and Okra | cornmeal dusted calamari, crispy okra, gumbo, chipotle aioli |
| Ancient Grain | brown butter farro, caramelized butternut, brussels, sour cherries, molasses grain mustard vinaigrette |
| Composed Caponata | crispy eggplant, artichoke and olive salad, roasted tomato and fresh mozzarella, Oilerie 25 year balsamic |

Choice of one Entree

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| Carolina Trout | Georgia pecan crusted, arugula, Granny Smith apple, radish tossed in lemon and Oilerie extra virgin olive oil |
| Bolognese | tagliatelle, Italian sausage, grana padano, crostini |
| Short Ribs | braised, parsnip whipped polenta, celery, peas, corn, baby carrots, cipollini onions, guajillo demi-glace |
| Scallops | wasabi smashed potato, kimchi beurre blanc, featured local produce |

Choice of one Dessert

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| Limoncello Cake | served with macerated berries and whipped cream |
| Chocolate Turtle Brownie | served warm a la mode |