

CHI CHI

AT THE AVALON HOTEL

DINNER

STARTERS

BREAD & BUTTER 9

Grilled Levain Loaf, Sumac Honey Butter, Olives, Pickles Crudités

HEIRLOOM TOMATO CARPACCIO 18

Flax Seed, Burrata, Sumac Vinaigrette, Dill Oil, Pickled Shallot

MEZZE PLATTER 26

Hummus, Labneh, Tzatziki, Avocado Spread, Tabbouleh, Olives, Crudite, Grilled Pita

HALF DOZEN OYSTERS 18

Mignonette, Lemon, Spicy Vinegar

TUNA TARTAR 18

Piquillo Pepper, Quinoa, Za'atar, Aji Amarillo, Cucumber, Pickled Onion, Cilantro Salad

MELON & PRAWNS 16

Yuzu Crème Fraîche, Melon, Fresno, Cucumber, Pickled Onions, Popped Quinoa

SWEET POTATO 16 | V.GF.

Jalapeno & Dill Veganaise, Harissa Pomegranate Molasses, Burnt Onion Soil

CHARCUTERIE BOARD 28

Chef's Selection of Cured Meats, Cheeses & Accoutrements, Grilled Bread

SALADS

SPICY CAESAR 16

Kale, Roasted Garlic, Tomato, Kefalotyri, Tahini Caesar Dressing

HUMMUS & LITTLE GEM 24

Feta, Cucumber, Pickled Onion, Olives, Cherry Tomato, Candied Pistachios

CARAMELIZED ENDIVE 22 | GF

Dates, Cured Egg Yolk, Sun-Dried Tomato, Smoked Paprika Oil, Poppy Seed Yogurt Dressing

ADD GRILLED CHICKEN +6 | GRILLED SALMON +12 | 1/2 GRILLED BRANZINO +12

ENTREE

CAULIFLOWER STEAK 22 | V.GF.

Harissa, Citrus Gremolata, Cilantro Salad

BRANZINO 36 | GF.

Charred Corn & Tomato Relish, Fennel & Mustard Frill Salad, Corn Puree

CHARRED SALMON 28 | GF.

Garlic & Poppy Seed Whipped Feta, Arugula & Quinoa Tabbouleh, Pickled Onion, Balsamic Molasses

JIDORI CHICKEN 33

Toybox Squash, Lentils, Tomato, Mint Chicken Jus

SLOW BRAISED BEEF SHORT RIB 36 | GF.

Chickpea & Eggplant Tomato Stew, Muhammara, Short Rib Jus

GRILLED NEW YORK STRIP 38 | GF.

Tzatziki Labneh, Roasted Stone Fruit, Tomato & Herbs

DIPS

Served with Grilled Pita

LABNEH TZATZIKI 11
Quinoa, Tabbouleh, Dill, Smoked Paprika

HUMMUS 11
Marinated Olives, Zaatar, Smoked Paprika

AVOCADO MASH 12
Candied Pistachios

MUHAMMARA 14
Pomegranate Molasses, Young Garlic

SIDES

FRIES 7

GARLIC FRIES 9

TORILLA CHIPS 4

GRILLED PITA 4

DESSERTS 12

CHOCOLATE BUDINO
Baklava Crisp

ICE CREAM SANDWICH
Vanilla Bean Ice Cream, Chocolate Chip Cookie, Rose Petal Pistachio Crumble

LEMON BLUEBERRY CAKE
Coconut Cream, Candied Pistachio Crumble

V. VEGAN

GF. GLUTEN FREE

"Avalon adds a 3% Wellness Surcharge to assist in providing Health Care Benefits for our Colleagues."

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.
