

CHI CHI

AT THE AVALON HOTEL

DINNER

STARTERS

BREAD & BUTTER 9

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

HEIRLOOM TOMATO CARPACCIO 18

Flax Seed & Sumac Vinaigrette, Burrata, Dill Oil, Fennel, Dehydrated Olives

MEZZE PLATTER 28

Hummus, Labneh Tzatziki, Avocado Spread, Tabbouleh, Olives, Crudités, Grilled Naan

HALF DOZEN OYSTERS 20 | FULL DOZEN 40

Mignonette, Lemon, Spicy Vinegar

TUNA TARTAR 20

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

MELON & PRAWNS 18

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

SWEET POTATO 16 | v. GF.

Jalapeno & Dill Veganaise, Pomegranate Molasses, Burnt Onion Soil

CHARCUTERIE BOARD 29

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 23 | GF

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

ADD GRILLED CHICKEN +8 | GRILLED SALMON +13 | 1/2 GRILLED BRANZINO +13

ENTREE

CAULIFLOWER STEAK 24 | v. GF.

Harissa, Citrus Gremolata, Cilantro Salad

BRANZINO 38 | GF.

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

CHARRED SALMON 32 | GF.

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

JIDORI CHICKEN 34

Toybox Squash, Lentils, Tomato, Mint Chicken Jus

SLOW BRAISED BEEF SHORT RIB 36 | GF.

Chickpea & Eggplant Tomato Stew, Muhammara, Pistachio, Short Rib Jus

GRILLED NEW YORK STRIP 40 | GF.

Labneh Tzatziki, Roasted Stone Fruit, Pickled Fresno, Tomato & Herbs

DIPS

Served with Grilled Naan

LABNEH TZATZIKI 12

Quinoa, Dill, Smoked Paprika Oil

HUMMUS 12

Marinated Olives, Zaatar, Feta, Smoked Paprika

AVOCADO MASH 13

Toasted Pistachios

MUHAMMARA 14

Pomegranate Molasses, Young Garlic

SIDES

FRIES 7

GARLIC FRIES 9

TORTILLA CHIPS 4

GRILLED NAAN 8

DESSERTS

HOUSE MADE CHOCOLATE CHIP COOKIES 8

BERRIES & CREAM 11

Farmers Market Berries & House Made Whipped Coconut Cream

ICE CREAM SANDWICH 12

Vanilla Bean Ice Cream, Chocolate Chip Cookie, Pistachio Crumble

DULCE DE LECHE

CHESSECAKE 12

Peanut Butter Whip Cream & Caramel

V. VEGAN

GF. GLUTEN FREE

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

*A 20% Service Charge will be added to parties of 6 or more

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.

*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.
