



AT THE AVALON HOTEL

DINNER

STARTERS

BREAD & BUTTER 9
Grilled Levain Loaf, Sumac Honey Butter, Olives, Pickled Crudités

MEZZE PLATTER 28
Hummus, Tzatziki, Avocado Spread, Quinoa, Olives, Crudités, Grilled Naan

HALF DOZEN OYSTERS 20 | FULL DOZEN 40 | GF.
Mignonette, Lemon, Hot Sauce

TUNA TARTAR 20 | GF.
Piquillo Pepper, Quinoa, Za'atar, Aji Amarillo, Cucumber, Pickled Onion, Pickled Fresno, Cilantro

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, Parmesan, Croutons, Caesar Dressing

SUMMER SALAD 16 | GF.
Asparagus, Carrots, Snap Peas, Fresnos, Feta, Meyer Lemon Vinaigrette

HUMMUS & LITTLE GEM 24 | GF.
Feta, Cucumber, Pickled Onion, Olives, Cherry Tomato, Roasted Pistachios

ADD GRILLED CHICKEN +8 | HANGER STEAK +11 | GRILLED SALMON +13

ENTREE

CAULIFLOWER STEAK 24 | V.GF.
Harissa, Citrus Gremolata, Cilantro Salad

BRANZINO 38 | GF.
Charred Corn & Tomato, Fennel & Mustard Frill Salad, Corn Puree

CHARRED SALMON 32 | GF.
Arugula & Quinoa, Pickled Onion, Whipped Feta, Balsamic Molasses

JIDORI CHICKEN 34 | GF.
Toybox Squash, Lentils, Tomato, Mint, Chicken Jus

PRIME HANGER STEAK 39 | GF.
Roasted Shishitos, Shallots, Harissa-Tahini Yogurt, Lemon & Manchego

DIPS

Served with Grilled Naan

TZATZIKI 12
Quinoa, Dill Oil

HUMMUS 12
Marinated Olives, Zaatar, Feta, Smoked Paprika

AVOCADO MASH 13

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 & Whipped Cream

ICE CREAM SANDWICH 12
Vanilla Bean Ice Cream, Chocolate Chip Cookie, Pistachio Crumble

DULCE DE LECHE MOUSSE 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.