

CHI CHI

AT THE AVALON HOTEL

VALENTINE'S DAY 2023

\$95.00 per guest, excludes sales tax and a 20% service charge

Executive Chef Erik Dandee

Starters

BABY WEDGE SALAD

Pt. Reyes Blue, Pickled Red Onion, Hard Boiled Egg,
Tomato, Bacon, Blue Cheese Dressing, Chive

BEET SALAD

Chevre Mousse, Strawberry, Mizuna, Pistachio Praline,
Strawberry + White Balsamic Vinaigrette

CRAB CAKE

Lemon Aioli, Pequillo Pepper, Frisee Salad

FRITO MISTO

Broccolini, Fennel, Onion, Carrot, Calamari,
Chimichurri, Chamoy, Lime

SUGGESTED WINE PAIRING

4oz Pat & Hall Dutton Ranch, Chardonnay, Russian River

Entrees

NEW YORK

Fondant Potato, Chimichurri Butter, Arugula

BRANZINO

Fingerling Potatoes, Romanesco, Romesco, Herbs

CAULIFLOWER STEAK

Cauliflower + Harissa Puree, Chopped Almond Gremolata,
Soft Herbs Salad

ORECCHIETTE GRANO ARSO

Smoked Chicken, Confit Tomato, Pecorino Espuma,
Cracked Black Peper, Chives

SUGGESTED WINE PAIRING

4oz DAOU Reserve Cabernet, Paso Robles

Dessert

BERRIES & CREAM

Farmers Market Berries & Whipped Cream

DING DANG

Whipped Beet Buttercream, Powdered Sugar, Vanilla Ice Cream

CREME BRULEE

Berries, Brown Butter Cookie

SUGGESTED WINE PAIRING

2oz Taylor Fladgate 10yrs Tawny Port

SUGGESTED WINE PAIRINGS - \$42.00 PER GUEST

*Avalon Hotels adds a 4% Wellness Surcharge to Assist in Providing Healthcare Benefits for our Colleagues

WARNING: *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.