

CHI CHI

AT THE AVALON HOTEL DINNER 5PM-10PM

SHARED

MEZZE PLATTER 28 | GF. AVAILABLE

Hummus, Tzatziki, Whipped Feta, Carrot, Cucumber, Broccolini, Tomato, Marinated Artichoke, Grilled Pita

CHARCUTERIE BOARD 29

Chef's Selection of Cured Meats & Cheeses, Crackers, Fruit, Dijon

CHARRED ONION FANCY DIP 16

House Made Potato Chips

CHICKEN FRIED OYSTER MUSHROOMS 16 | V. GF.

Pickled Onion Soubise, Herbs

DEVILED EGGS 20 | GF.

Burnt Ends, Horseradish, Candied Jalapeno

GRILLED OCTOPUS 22

Crispy Pork Belly, Potato Mousseline, Confit Cioppolini Onion, Smoked Bourbon Apple Syrup, Spicy Greens

GRILLED BROCCOLINI 16 | V. GF.

Roasted Grapes, Almond Ricotta, Fermented Chiles

SALADS

ROASTED BEET SALAD 18 | GF. AVAILABLE

Goat Cheese, Strawberry, Pistachio, Brioche, Strawberry Vanilla Vinaigrette

BRUSSELS SPROUT CAESAR 18 | GF. AVAILABLE

Roasted Sprouts, Garlic Bread Crumb, Parmesan Frico, Oregano, Anchovy, Chili Cured Egg Yolk

AVALON CHOPPED SALAD 19 | GF.

Baby Greens, Radish, Carrot, Tomato, Green Chickpea, Cauliflower, Feta Crumble, Crispy Quinoa, Red Wine & Herb Vinaigrette

ADD GRILLED CHICKEN +8 | GRILLED SALMON +14

MAINS

ROASTED CHICKEN BREAST 31 | GF.

Carrot, Onion, Charred Tomato, 'nduja Syrup

BRAISED SHORT RIB 45

Cheddar Polenta, Slow Cooked Greens, Candied Bacon, Shoestring Potatoes

GRILLED BRANZINO 39 | GF.

Green Chickpea Puree, Brussels Sprouts, Apple & Fennel Salad, Mint and Lime Relish

GRILLED EGGPLANT 27 | V. GF.

Ratatouille, Basil Puree

RIGATONI BOLOGNESE 29

Pork & Beef Bolognese, Roasted Garlic, Pecorino, Basil

DOUBLE CHEESEBURGER 25

Two Thin Beef Patties, Lettuce, American Cheese, Onion, Pickle, Secret Sauce, Fries

BEVERAGES

WHITE SANGRIA 15 / 40
White Wine, Peach Schnapps,
Rosemary Simple Syrup, Lemon

RED SANGRIA 15 / 40
Red Wine, Brandy,
Gruajillo Simple Syrup, OJ

SIDES

GRILLED PITA BREAD 4

FRIES 9

TRUFFLE PARMESAN FRIES 14

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

DESSERTS

HOUSE MADE CHOCOLATE
CHIP COOKIES 8

BANAFEE TRIFLE 10
Graham Cracker, Dulce de
Leche, Whipped Cream,
Chocolate Shavings

DULCE DE LECHE
MOUSSE 12
Whipped Cream & Caramel

BOMBOLONI 10
Chocolate and Hazelnut,
Creme Anglaise

V. VEGAN GF. GLUTEN FREE

"Avalon adds a 4% 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.
