



AT THE AVALON HOTEL

New Year's Eve Dinner 2023

\$95 per guest, 20% Service Charge

—•— *Starters* —•—

OYSTERS & PEARLS

Smoked Trout Roe, Cucumber Champagne Mignonette, Hot Sauce, Lemon

BABY SPINACH SALAD

Neuske's Bacon, Green Apple, Candied Walnut, Blue Cheese Crumble, Bourbon Dijon Vinaigrette

CARAMELIZED ONION TART

Cheddar "Cheese", Smoked Tomato, Verjus Blanc

—•— *Entrees* —•—

LOBSTER RAVIOLI

Beurre Blanc, Tomato, Asparagus

SOBA NOODLES

Mirin Miso Broth, Pickled Veggies, Soft Poached Egg

GRILLED RIBEYE

Potato Pave, Roasted Carrots, Bone Marrow Beurre Noisette

ROASTED CHICKEN

Farro, Aleppo Chili Yogurt, Cucumber, Radish

—•— *Dessert* —•—

MANGO MOUSSE BOMBE

White Chocolate, Mango Pearls, Mint

HORCHATA & BERRIES

Kreem Vegan Ice Cream, Marinated Berries, Mint Crumble

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.