



AT THE AVALON HOTEL

Holiday Dinner 2023

\$95 per guest, 20% Service Charge

—•— *Starters* —•—

CALIFORNIA SALAD

Petite Greens, Bell Pepper, Strawberry, Cucumber, Queso Fresco, White Balsamic Vinaigrette

TUNA TARTAR

Ginger Garlic Ponzu, Micro Wasabi Greens, Avoacdo, Sesame, Shrimp Chip

SMOKED BEETS

Pistachio Dukkah, Cacao, Coconut Yogurt, Rose Water Vinaigrette

—•— *Entrees* —•—

FRIED CHICKEN

Roasted Brussels Sprouts, Carrots, Pickled Peppers, Buttermilk Dressing

SEARED SALMON

Rainbow Chard, Beurre Rouge, Radishes

GRILLED EYE OF RIBEYE

Hasselback Potato, Bechamel, Broccolini

WILD MUSHROOM PAPPARDELLE

Almond Ricotta, Meyer Lemon, Sorrel

—•— *Dessert* —•—

OLIVE OIL CAKE

Burnt Orange Caramel, Vanilla Ice Cream, Candied Orange

HORCHATA AND 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.