

December 21, 2022



## Dinner Menu - Winter

### Shareables

Pane .....	11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt	
Cheese and Charcuterie Board .....	18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard	
Burrata with Grilled Napolitano Bruschetta .....	15
Char-Grilled Flat Bread, Heirloom Tomatoes, Chilled Burrata, Basil and Olive Oil	
Spicy Tuna Tartar* .....	16
Raw No.1 Ahi Tuna with Asian Spices, Wonton Chips and Avocado	
Whipped Guacamole .....	12
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips	
Fried Buffalo Cauliflower .....	12
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing	

### Salads

Caesar .....	12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia	
Duck Confit Salad .....	15
Napa Cabbage, Radicchio, Duck Confit, Toasted Pecans, Roasted Butternut Squash & Duck Cracklin's tossed in a Bosc Pear Vinaigrette	
Roasted Beets .....	15
Roasted Winter Beets, Goat Cheese and Pistachio Mouseline, Phyllo Wafer, Local Greens and Mint Vinaigrette	
Fried Shrimp and Okra .....	16
Crisp Fried Shrimp and Okra with a Napa & Watercress Salad Mix, Dressed with a Bacon Honey Vinaigrette	

### Desserts

Vanilla Crème Brûlée .....	10
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries	
Warm Apple Pie .....	
Warm Cinnamon Spiced Apple Pie and Vanilla Ice Cream	
Peanut Butter Cookie .....	
Large Peanut Butter Cookie served with Hot Cocoa and Toasted Marshmallow	
Warm Chocolate Cake .....	
Warm Chocolate Cake, Whipped Cream and Dulce de Leche	

### Hand Crafted Pizza

Classic .....	14
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil	
The Local .....	16
Red Sauce, Roasted Mushrooms, Red Onion, "Local" Sausage and Provolone	
Old World Pepperoni .....	16
Red Sauce, Old World Pepperoni and Fresh Mozzarella	
Portobello & Pignoli .....	16
Garlic White Sauce, Grilled Portobello, Caramelized Onion, Pine Nuts, Mozzarella and Herbed Ricotta	
The Avalon .....	18
Roasted Garlic Puree, Smoked Gouda, Roasted Chicken, Sun Dried Tomato and Spinach	
BBQ Chicken .....	18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro	

We are unable to offer substitutions on our menu.

### Entrees

Seared Tuna with Glass Noodles* .....	31
Sauteed Glass Noodles with Pad Thai Garniture, Spicy Crushed Peanut Sauce and Crisp Shallots	
Seafood Alfredo .....	33
Shrimp, Clams, and Scallop in Garlic Cream with Parmesan, Fettuccini and Herbs	
Organic Farro with Grilled Gulf Shrimp* .....	27
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas and Fennel-Honey Vinaigrette	
Flat Grilled Salmon* .....	28
Crisp-Skin Salmon over a Tasso Ham Spoon Bread, Asparagus and Charred Kale Pesto	
Chilean Sea Bass* .....	35
Bronzed Chilean Sea Bass, Farro Risotto with Heirloom Tomatoes and Parmesan, Sauce Romesco and Crispy Leeks	
Red Quinoa with Grilled Chicken Breast .....	26
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado and Lime Soy Vinaigrette	
Sauteed Duck Breast* .....	32
Sauteed Duck Breast with Cranberry Puree, Crisp Confit & Arugula Salad, Yankee Cornbread Stuffing, Red Wine Demi	
Nieman Ranch Pork Belly & Chop* .....	33
Grilled Chop and Braised Belly with Spiced Apple Puree, Savory Sweet Potato Mash, Roasted Brussles Sprouts, Natural Jus	
Braised Lamb Shank .....	42
Elysian Farms Lamb Shank with Savoy Cabbage, Glazed Carrots, Brioche-Herb Band and Ruby Port Reduction	
Filet Mignon* .....	40
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	
Cowboy Steak* .....	58
24oz Chargrilled Cowboy Chop with Creamy Madeira Mushrooms and Portuguese Potatoes	

### Accompaniments

Roasted Brussels Sprouts with Shallots and Bacon .....	9
Grilled Asparagus and Parmesan cheese	
Sour Cream and Scallion Mashed Potatoes	
Hand Cut French Fries	
Fried Okra Spears	

\* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if you Have Certain Medical Conditions.