

# Avenue

Happy New Year 2018

## Appetizer

### SEARED BAY SCALLOP

Sea Beans, Blood Orange, Pickled Jalapeño

### TARTARE OF ORGANIC SALMON

Avocado Cremeux, Spicy Sweet Pea

### TARTE FLAMBÉ GRATINEE

Mornay, Caramelized Onions, House Smoked Duroc Bacon

### LOCAL GREEN SALAD

French Feta Cheese, Local Radish, Fines Herbes

### SEARED SPANISH OCTOPUS

Cherry Heirloom Tomatoes, Chorizo, Crostini, Celery, Scallion, Espelette Pimentos, Lemon Brûlée

## Entrees

### GRILLED FLAT IRON STEAK

Sweet Potato, Grilled Trevisano, Bordelaise

### WILD CAUGHT NEW JERSEY MONK FISH

Cider Glazed Pork Belly, Smoked Apples, Brussels Sprouts

### BRANZINO CASSOULET

Braised Lollipop Kale, Cannellini Beans, Duck Confit, Smoked Fish Sausage

### CHICKEN

Maitake Mushrooms, Local Rice, Muscat Jus

### VEGETARIAN PASTA

Winter Mushrooms, Mushroom Jus, Poached Egg

## Dessert

### PROFITEROLES

Cream Puff, Toasted Almonds, Vanilla Ice Cream, Warm Chocolate Sauce

### DARK CHOCOLATE POT DE CRÈME

Chocolate Custard Topped with Crème Chantilly

### CREME BRÛLÉE

Black Currants in Cassis, Lemon Madeline

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20% GRATUITY WILL BE ADDED ON EVERY GUEST CHECK

START OFF 2018 WITH BRUNCH AT AVENUE FROM 11:30AM TO 3PM

EXECUTIVE CHEF: JOSH SAUER

PASTRY CHEF: STUART MARX

SOUS CHEF: CHRISTOPHER LOBUE

\* MENU SUBJECT TO CHANGE \*