

Avenue

Happy New Year 2018

Amuse Bouche

GOUÈRES
Truffled Cream

Appetizer

LOCAL TUNA TARTARE
Avocado Cremeux, Spicy Sweet Pea

TARTE FLAMBÉ FORESTIÈRE GRATINÉE
Mornay, Caramelized Onions, House Smoked Duroc Bacon, Winter Truffles

FOIE GRAS TORCHON
Apple Beignet, Bitter Chocolate, Lemon Gel

SEARED SEA SCALLOP
Sea Beans, Blood Orange, Sturgeon Caviar, Pickled Jalapeño

BEEF SALAD
Tri Color Local Baby Beets, Beet Ash Chevre, Local Radish

Intermezzo

ROSÉ CHAMPAGNE SORBET

Entrees

STUFFED SQUAB
Local Rice, Roasted Porcini Mushrooms, Muscat Jus

BLACK SEA BASS CASSOULET
Braised Lollipop Kale, Cannellini Beans, Pork Belly, Duck Confit, Smoked Fish Sausage

LOBSTER RAVIOLI
Creole Lobster Beurre Blanc

PETIT KOBE FILET AND BRAISED SHORTRIB
Sweet Potato, Grilled Trevisano, Bordelaise

VEGETARIAN PASTA
Homemade Emmer Flour Cavatelli, Soft Poached Egg, Winter Truffles, Mixed Mushrooms, Mushroom Jus

Dessert

NEW YEAR'S EVE TASTING

Caramel Mousse Napoleon
Chocolate Truffle Tart
White Chocolate Espresso Panna Cotta
Grand Marnier Sauce

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