



AT THE AVALON HOTEL

VALENTINE'S DAY 2024

\$95.00 per guest, excludes sales tax and a 20% service charge

Executive Chef Erik Dandee

Starters

BEEF & BEETS CARPACCIO
Parmesan Crisps, Mustard Greens, Pistachio Vinaigrette

HAMACHI CRUDO
Miso Dressing, Sesame Chives

ASPARAGUS SOUP
Creme Friache, Smoked Trout Roe

SUGGESTED WINE PAIRING
4oz Pat & Hall Dutton Ranch, Chardonnay, Russian River

Entrees

SALMON
Charred Eggplant, Fingerling Potato, Bell Pepper, Leeks

ZUCCHINI «SCALLOPS»
Cauliflower, Cous Cous, Za'atar, Spiced Apricot Chutney, Coconut Yogurt, Pita

BISTRO CUT NEW YORK
Creamed Kale, Potato Cake, Bordelaise

SUGGESTED WINE PAIRING
4oz DAOU Reserve Cabernet, Paso Robles

Dessert

CHOCOLATE MOUSSE CAKE
Raspberry, Whipped Cream

PEANUT BUTTER CAKE
Vanilla Gelato, Caramel

SUGGESTED WINE PAIRING
2oz Taylor Fladgate 10yrs Tawny Port

SUGGESTED WINE PAIRINGS - \$42.00 PER GUEST

*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.