

Avalon Savor the Avenue

MAINE LOBSTER SALAD

petit mix, apargus tips, tuffle vinagrette
tomatoes, avocado

BILLECART-SALMON 1818 | CHAMPAGNE

blooming nose with harmonious notes of butter,
white flesh and dried fruits

SEARED DIVER SCALLOPS

charred corn, red pepper, nueske bacon, emulsion

TRUCHARD | ROUSSANNE, CARNEROS, CA

intense nose of pineapple, honeysuckle,
and jasmine with highlights of brioche and vanilla

WAGYU BEEF WELLINGTON

mushrooms, spinach, puff pastry
parsnip puree, black truffle bordelaise

CABERNET SAUVIGNON, CA

opens with inviting aromas of dark cherry,
toast, cedar and nutmeg

ESPRESSO BUDINO

salted caramel, hazelnut gelato, biscotti

MOSCAT D'ASTI DOCG | MICHELE CHIARLO, ITALY

creamy, fragrant, with a pleasant fine bubble
and a finish which is particularly fresh

\$225 pp plus tax and gratuity
for reservations call 561 593 2500
limited space available