

Avalon Savor the Avenue

HAMACHI

blood orange, serrano peppers,
crispy ginger, black truffle honey, shiso

BILLECART-SALMON 1818 | CHAMPAGNE

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

ANGRY LOBSTER RAVIOLI

scallions, spring peas, sour dough pullman croutons

TRUCHARD | ROUSSANNE, CARNEROS, CA

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

WAGYU PRIME RIB

crushed fingerling, heirloom carrots,
black garlic au jus

METTLER | LODI ESTATE, CABERNET SAUVIGNON, CA

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

STRAWBERRY CRÈME BRÛLÉE

salted caramel sauce, vanilla ice cream

MOSCAT D'ASTI DOCG | MICHELE CHIARLO, ITALY

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

Reservations: 561-593-2500

150 pp plus tax