

## MENU THURSDAY, DECEMBER 24, 2015 3 P M - 8 P M 3-COURSES \$80/ADULTS \$35/KIDS\*

#### AMUSE-BOUCHE

#### FIRST COURSE

**Roasted Chestnut & Celery Root Veloute** truffle cremux, honey gastrique

**Spiced Venison Carpaccio** pickled peppers, arugula, parmigiano reggiano

*Winter Green Salad* acorn squash, pomegranate, petit basque, date vinaigrette

#### SECOND COURSE

**Seared Salmon** parsnip puree, brussels sprout leaves, bacon, apple confit, smoked hazelnut

**Roasted Filet Mignon** potato hash, broccolini, gorgonzola, caramelized cipollini onion

#### or

or

or

or

**Roasted Carrot Wellington** spinach, foraged mushroom, salsify soubise

#### DESSERT

Chocolate Ganache Tart pomegranate, hazelnuts, salted caramel, milk chocolate mousse

#### or

**Toffee Cake** espresso, candied rum dates, ginger cream

\* Kids 12 & under

# DINING AT AVANT







HAPPY HOUR Daily, 4-6:30pm Beer on Tap, \$3 Wine on Tap, \$6 Signature Cocktails, \$9 Select Plates, \$7

#### LIVE MUSIC

**Friday & Saturday, 5:30-9:30pm** Grab a seat at the bar and enjoy!

### CULINARY SPOTLIGHT DISHES FRESH IN-FOCUS MENU

Nightly, ask server for details Savor our off-the-menu Spotlight creations or enjoy a wellness-inspired Fresh In-Focus Menu

858.675.8550 | AVANTRestaurant.com