

MENU

FRIDAY, DECEMBER 25, 2015

1 P M - 7 P M

3-COURSES

\$70/ADULTS

\$35/KIDS

FIRST COURSE

Smoked Pear Bisque anise crème fraiche, cumin tile, pear jam, ham hock

or

Roasted Squash Variations riesling vinaigrette, morbier, burnt milk foam

SECOND COURSE

Braised Bison Short Rib herbed farro, sous vide leeks, salsify, parsley gremolata

or

Seared Mary's Duck Two Ways seared breast, crispy leg, duck dumpling, drunken plum gastrique

or

Foraged Mushroom and Crescenza Pot Pie charred tomato fondue, brussels sprout leaves

DESSERT

Chestnut Brulée almond sage shortbread, honeycrisp apple compote

Cranberry Orange Spiced Bread Pudding tahitian vanilla anglaise, rosemary, maple ice 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