



NEW YEAR'S EVE

MENU

THURSDAY, DECEMBER 31, 2015

5PM-10PM | 3-COURSES

\$80/ADULTS | \$40/KIDS*

FIRST COURSE

Braised Veal Cheek Raviolo

crispy leeks, herbed poulet glace, crescenza

or

Petite Lettuces & Winter Citrus

red oak, chicory, braised turnips, tangerine, soubise vinaigrette

or

Roasted Squash Harvest

espresso, smoked pear, frisee, beets

SECOND COURSE

Pan Seared Sea Bass

bouillabaisse, saffron sous vide fennel, tortellini

or

Roasted Japanese Kobe New York Strip Steak

sweet potato fondue, harrisa, upland cress panna cotta

or

Duck- Duck- Goose

seared mary's farm breast, crispy confit of leg & thigh, gooseberry glace

or

Foraged Mushroom Pappardelle

chanterelles, hen of the woods, black truffles, aged pecorino, sous vide egg

DESSERT

Bittersweet Valrhona Chocolate Dome

grand marnier, white chocolate brittle, strawberry and candied almonds

* Kids 12 & under



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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