



### MIX & MATCH

Chef's selection of two meats and two cheeses 19

### CHARCUTERIE

Chef's nightly selection of artisan cured or smoked meats, including our house-made mustards.

Three items 15      Five items 21

### CHEESE

Chef's nightly selection of the best cheese with an array of accompaniments just for you.

Three items 21      Five items 29

FOR

SHARING

**Seasonal Seafood Ceviche** GF 15  
local seafood ceviche prepared fresh – ask your server for details

**Wild Mushroom & Gruyere Tart** VG 13  
harissa, upland cress, house made dijon

**Fried Brussels Sprouts** GF/VG 11  
curried cauliflower, pickled mushrooms, baby corn

**Crispy Calamari** 13  
spicy pineapple glaze, braised kumquats, espalette crema

**Ahi Tuna Sashimi** GF 15  
citrus ponzu, sunomono salad, wasabi crème fraîche

**Beet Spread** VG 10  
smoked hazelnuts, za'taar, crudité

STARTER

PLATES

**Roasted Corn and Poblano Bisque** GF/VEG 12  
pimento aioli, micro cilantro, charred corn

**Roasted Beet & Burrata Salad** VG 14  
suzie's farm citrus, black garlic aioli, celery

**AVANT Wedge** GF 14  
baby iceberg, blue cheese, heirloom tomato, bacon

**Green Garden Salad** GF/VG 9  
radishes, fine herbs, citrus vinaigrette

**Smoked Pear & Walnut Salad** GF/VG 13  
gem lettuce, sage emulsion, morbier

**Dungeness Crab & Corn Fritter** 16  
avocado, hearts of palm, jalapeño aioli

LARGER

PLATES

**Grass Fed Dry Aged Bone In Rib Eye** GF 54  
marbled potatoes, foraged mushrooms, dolce gorgonzola

**Pan Roasted Atlantic Salmon** 30  
herbed farro, limoncello vinaigrette, 100% sustainable

**Prosciutto & Herb Stuffed Chicken Breast** 27  
harissa grits, glazed turnips, apple agro dulce GF

**Cioppino** GF 34  
spot prawns, langoustine, manilla clams

**All Natural Filet Mignon** GF 42  
mushroom broth, succotash, sage

**Foraged Mushroom Pappardelle** VG 26  
housemade pasta, aged pecorino, shaved truffles (gluten-free available)

**Glazed Black Cod** 28  
miso, forbidden rice, dashi

**Mediterranean Seabass** 28  
fava bean hummus, harissa, carrot confit

**Braised Lamb Shank** GF 29  
cauliflower, pomegranate, kale

## CULINARY SPOTLIGHT

Enjoy exclusive off-the-menu creations every night at AVANT from fresh catch of the day to a unique dessert made in limited supply, you never know what our culinary team is serving up. Offering change regularly.

**Ask your server for details.**

### FRESH IN-FOCUS

Our seasonally crafted **Fresh In-Focus** menu is inspired by fall ingredients and designed with your health & wellbeing in mind.

**Shaved Radish & Fennel Salad**  
citrus, poppy seeds, grapes  
200 CALORIES, GF/VG

**Seared Yellow Fin Tuna**  
roasted fall harvest vegetables, herb vinaigrette, cucumber ponzo  
505 CALORIES,

**Lavender Infused Panna Cotta**  
macarated berries, madagascar bourbon vanilla bean  
225 CALORIES, GF/VG

43/PERSON

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

GF Gluten Free | VG Vegetarian

EAT