**Dinner Menu**

Carrot Ginger Soup, Spiced Apple Compote ......................... 7.00  
Seared Foie Gras, Roasted Pears, Honey-lavender Glaze ........ 15.00  
Mixed Greens, Fine Herbs, Red Wine Vinaigrette ................. 6.00  
Peppered Ahi Tuna, Spicy Cilantro Cream, Charred Red Onions ............................................. 13.00  
Romaine, Shaved Parmesan, Truffle Vinaigrette, Potato Chips 11.00  
Celery Root Remoulade, Dungeness Crab, Chervil Creme ...... 14.00  
Baby Spinach Salad, Fuji Apple, Golden Raisins, Warm Bacon Dressing ........................................... 9.00  
Crispy Pork Belly, Millet, Mission Fig Relish ....................... 12.00  
Escolar, French Lentils, Scallions, Garlic Cream................... 26.00  
Moules Et Frites ................................................................ 25.00  
Skate Wing, Braised Belgian Endive, Celery Root, Orange Essence ............................................................... 28.00  
Pan Roasted T-bone, Beet and Roquefort Risotto ............... 32.00  
Pork Tenderloin, Oyster Mushrooms, Rapini, Roasted Apples ...... 26.00  
Braised Prime Beef, Crispy Potato Cake, Shiitake Mushrooms, Horseradish Jus ............................................... 25.00  
Mountain Venison, Butternut Squash, Sweet Potatoes, Pearl Onions ................................................................. 29.00  
Sticky Chicken, Glazed Root Vegetables, Cumin Jus ............. 24.00  
Chef De Cuisine Renzo Pinillos ...........................................  

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**Dessert $7**

Selection of Fine Cheese - One, Two, or Three. 4, 7, 9.  
Hot Chocolate Cake, Toasted Marshmallow Spoon .........  
Marinated Citrus, Campari, Pink Peppercorns .........  
White Chocolate Terrine, Blueberry-lemon Compote .......  
Banana-caramel Crème Brûlée ........................................  
Pear Tart, Almond Frangipane, Vanilla Ice Cream ............

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**Teas**

Genmaicha, Green delicate yet fragrant with toasted rice to add body and sweetness.  
Russian Caravan slightly smoky, rich, full-bodied black tea.  
Golden Tip Assam clean, bright, hint of citrus flavor, medium body black tea.  
Pride of Port malty, rich, slightly sweet black tea, a perfect after dinner blend.  
Oolong rare Taiwanese tea, rich and complex flavors, Christian’s favorite  
Chamomile traditional herbal favorite, luscious golden tone and delicate flavor.  
Rooibos naturally sweet South African herbal tea with slight citrus overtones.  
Earl Grey most popular black tea with distinctive flavor and aroma of bergamot orange.  

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**Brunch Menu**

Please Join Us for Sunday Brunch At Avenue Restaurant 10:30a.m. - 2:00p.m.

Carrot Ginger Soup, Spiced Apple Compote ......................... 6.00  
Mosaic of Fresh Fruit, Honey-orange Sauce ......................... 7.00  
Homemade Honey Yogurt, Strawberry Compote ................... 6.00  
Celery Root Remoulade, Dungeness Crab, Chervil Creme ...... 8.00  
Mixed Greens, Goat Cheese Crouton, Red Wine Vinaigrette ... 5.00  
Baby Spinach Salad, Fuji Apple, Golden Raisins, Warm Bacon Dressing .................................................. 7.00  
Smoked Salmon, Frisée, Arugula, Cumin Dressing, Potato Croutons .......................................................... 8.00  
Veal Paillard, Herbed Orzo, Caramelized Onion, Truffle Cheese ................................................................. 15.00  
Prime Beef Brisket Hash, Eggs Your Style ......................... 12.00  
Homemade French Toast, Blueberry-lemon Compote .......... 9.00  
Frittata, Scallions, Oyster Mushrooms, Zucchini .............. 10.00  
Eggs Benedict, Virginia Ham, Béarnaise Sauce, Roasted Potatoes .............................................................. 12.00  
Country Pancakes, Spiced Apple-vanilla Compote, Vanilla Cream ............................................................... 10.00  
Escolar, French Lentils, Scallions, Garlic Cream ................. 17.00

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**Brunch Desert $7**

Hot Chocolate Cake *with Toasted Marshmallow Spoon* ....  
Pecan Pie, Butter Praline Ice Cream .................................  
Mascarpone Cheesecake, Strawberry Sauce ......................  
Ginger Crème Brûlée .......................................................  
Warm Beignets, Apricot Coulis ........................................

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**Teas**

Genmaicha, Green delicate yet fragrant with toasted rice to add body and sweetness.  
Russian Caravan slightly smoky, rich, full-bodied black tea.  
Golden Tip Assam clean, bright, hint of citrus flavor, medium body black tea.  
Pride of Port malty, rich, slightly sweet black tea, a perfect after dinner blend.  
Oolong rare Taiwanese tea, rich and complex flavors, Christian’s favorite  
Avenue Mint Infusion house dried organic mint leaves, hand picked and dried by the chefs.