



AT THE AVALON HOTEL

Holiday Dinner 2024

\$95 per guest, 20% Service Charge

—•— *Starters* —•—

LOBSTER RAVIOLO
Confetti Sauce, Cilantro

WINTER SALAD
Petite Greens, Bell Pepper, Strawberry, Cucumber, Queso Fresco, White Balsamic Vinaigrette

TUNA TATAKI
Ginger Garlic Ponzu, Micro Wasabi Greens, Avocado, Sesame, Shrimp Chip

ROASTED SQUASH SOUP
Pickled Butternut Squash, Almond Creme Fraiche

—•— *Entrees* —•—

BISTRO NEW YORK
Mashed Potato, Hericot Vert, Bordelaise

ROASTED SQUASH
Cranberry Sauce, Baby Kale, Pepita Praline

AIRLINE CHICKEN
Celeriac Puree, Braised Fennel, Baby Carrots, Maple Bourbon Jus

SALMON
Brussel Sprouts, Dijon Spatzle, Caramelized Apple Soubise

—•— *Dessert* —•—

BOMBOLONI
Chocolate and Hazelnut, Creme Anglaise

CREME BRULEE

HORCHATA ICE CREAM
Candied Orange

Avalon Hotels adds a 4% Wellness Surcharge to Assist in Providing Healthcare Benefits for our Colleagues

WARNING: *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.