



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 CUT NEW YORK  
Mashed Potato, Hericot Verts, Bordelaise

ROASTED SQUASH  
Cranberry Sauce, Baby Kale, Pepita Praline

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

PAN-SEARED 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 5% 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](http://www.P65Warnings.ca.gov/alcohol).