

# Avalon

## Tapas Menu

### *Soup*

Spiced Pumpkin Bisque \$6

Soup du Jour (Priced Daily)

### *Salad*

Baby Spinach \$6

Spiced walnuts, pickled red onion, chèvre, and maple vinaigrette

Belgian Endive \$7

Autumn fruit salsa, almonds, and bacon vinaigrette

Grilled Caesar\* \$7

Roasted garlic, white anchovies, and focaccia croutons

### *Seafood*

Grilled Monkfish \$9/17

Over Parmesan grits and orange infused chimichurri

Steamed Mussels \$8

Roasted potatoes, leeks, Serrano ham, and Manchego

Sesame Crusted Ahi Tuna\* \$11

Wasabi aioli and pickled red onions

Fried Calamari \$7

With smoked tomato sauce

Pan Seared Scallops\* \$12/23

Roasted pumpkin butter and toasted pepitas

Fried Oysters \$10

Champagne hollandaise and pea shoot salad

### *Meat*

Braised Pork Short Ribs \$9

Red beans, baby spinach, and pan jus

Grilled Beef Teres Major\* \$12/23

Salsify mashed potatoes and shitake demi-glace

Callaspara Rice \$8

With cured chorizo, Campo de Montalban, leeks, and piquillo peppers

Grilled Sausage Craft Bratwurst \$9

Over beer braised Brussels Sprouts

Pan Roasted Quail\* \$10

Stuffed with sherried walnuts, fennel, and chèvre with a pear coulis

Grilled Rack of Lamb\* \$13/25

Rosemary garlic goat cheese and port wine gastrique

18% Gratuity will be added for parties of 6 or more.

No Separate Checks, please

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Vegetables*

Mixed Spanish Olives \$5

Marinated in olive oil, thyme, and garlic

Marcona Almonds \$6

Fried and salted Spanish almonds

Spanish Cheese Plate \$10

of Manchego, Idiazabal, Campo de Montalban, San Simón, Mahon, and Cabrales

Fried Brussels Sprouts \$7

Tossed in butter, pine nuts, and sea salt

Potatoes Bravas \$6

Spicy roasted potatoes with romesco sauce

Parmesan Grits \$6

With rosemary, garlic oil

Fried Tofu \$8

With black bean, garlic, chili sauce and pea shoots

Salsify Mashed Potatoes \$7

With truffle oil and fried leeks

Roasted Acorn Squash \$8/15

Stuffed with coconut, basil, and pine nut cous cous with apricot puree

Sauteed Broccoli \$8

With garlic, sherry, and butter

Potato, Parsnip, and Mushroom Gratin \$9/17

Baked with Pecorino Romano and bread crumbs

[www.AvalonRestaurant.com](http://www.AvalonRestaurant.com)

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