

Avenue

Hors D'oeuvres

SERRANO HAM CROQUETTES'

Manchego cheese, thyme..... \$8

MACARONI GRATIN

Parmesan cheese, mozzarella, gruyere, country bacon, sweet \$9

SPICY MOROCCAN SPRING ROLL

Spiced Moroccan pastilla glaze, almonds, scallions, greens \$9

TUNA TARTARE

Yellow fin tuna, avocado, mango vinaigrette..... \$13

LOBSTER TARTINE

Warm Maine lobster, crispy pancetta, vine ripe tomatoes,
Served open faced on fresh brioche..... \$21

ONION SOUP

Traditional garnish \$9

RABBIT GNOCCHI

Braised rabbit, potato gnocchi, Dijon mustard \$12

STEAK TARTARE

Minced filet mignon, mustard, cornichons, toasted crouton, mixed greens \$12

ESCARGOT

Parsley, garlic, butter..... \$9

CRAB CAKES

Spicy piquillo pepper rémoulade, parsley, baby greens..... \$15

Salads

AVENUE SALAD

Frisee salad, tomatoes, smoked bacon,
haricots verts, poached egg, buttermilk vinaigrette
\$12

MIXED GREEN SALAD

Cherry tomatoes, banyuls vinaigrette
\$10

ROASTED HEIRLOOM BEET SALAD

Herbed goat cheese, toasted walnuts, white balsamic vinaigrette
\$12

ASSIETTE DE FROMAGE

Five artesian cheeses served with dried fruit, apples, a small green salad, roasted nuts
\$16

Raw Bar

GRAND PLATEAU

\$110

PETIT PLATEAU

\$65

EAST COAST OYSTERS

\$3.50 per pc.

WEST COAST OYSTERS

\$4 per pc.

LITTLE NECK CLAMS

\$12 1/2 Dozen

KING CRAB LEGS

\$25

SHRIMP COCKTAIL

\$6 per pc.

1 1/2 LB. LOBSTER

Half or Whole \$M/P

Entrees

RED SNAPPER GRAND-MÈRE

Roasted fingerlings, baby artichoke, Cipollini onion, tomato..... \$25

SALMON

Mustard crusted salmon, du puy lentils \$26

ROASTED CHICKEN

Roasted, mushrooms, asparagus, fava beans \$26

YELLOW FIN TUNA NIÇOISE

Seared rare, tomato, red onion, fingerling potatoes, Niçoise olives, red peppers, truffle vinaigrette..... \$29

BRAISED WILD BOAR PAPPARDELLE

Braised shoulder, snow peas, pecorino \$29

POTATO CRUSTED HALIBUT

Potato crusted, New England clam chowder \$30

GARGANELLI PASTA

Butternut squash, sage, beurre noisette, Parmesan cheese..... \$25

BOUILLABAISSE

Provençal fish stew, shellfish, saffron, garlic aioli..... \$29

FILET AU POIVRE

8 oz., potato puree, Cipollini onions, confit carrots, haricot verts \$35

STEAK FRITES

14 oz., 21 day dry aged, New York strip, Avenue fries, beurre maître d' \$38

GRILLED VENISON CHOP

Savory chestnut stuffing, sweet and sour cabbage, caraway and juniper red wine reduction \$34

Plats Pour Deux

PAELLA ROYALE

Saffron rice, chorizo, lobster, gulf shrimp, mussels, sweet peas, parsley \$68

COTE DE BOEUF

Grilled ribeye, haricots verts, pearl onions, carrots, potato puree \$76

Sides

~ \$ 6.00 each ~

FRENCH FRIES

SAFFRON RICE & PEAS

GREEN BEANS

POMME PUREE

BRUSSEL SPROUTS

RUSTIC ROSEMARY POTATO

GIFT CERTIFICATES AVAILABLE

20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE
EXECUTIVE CHEF: ANTONIO MORA