

# New Years Eve at The Avenue

## Things to Share and Salads

### ☉ Avenue's Signature Crab Dip

local blue crab, cream cheese, & spices, with a garnish of salsa fresco. Served with tortilla chips \$13.50

+ sub toasted pita points +\$1.50

### House Salad

carrots, cucumbers, grape tomatoes, red onions, shaved radish, house made croutons, mixed greens \$6

### Avenue Salad

poached pears, candied pecans, crumbled Gorgonzola, mixed greens, red wine vinaigrette \$8.50

### Crispy Calamari

with honey sambal glaze and lime basil aioli \$12.50

### ☑ Baked Brie

brie cheese, baked in a flaky pastry crust with vanilla berry compote, warm crostini and candied pecans \$13.25

## House Specialties

### ☉ Dry Aged 14oz NY Strip Lion

matre'd butter, duchess potatoes, grilled asparagus \$38

### ☉ Duck Leg Confit and Crispy Pork Belly

over wild rice, ginger glazed cranberries and arugula salad with sherry vinaigrette \$27

### ☉ Cracked Pepper Herb Rubbed Pork Tenderloin

pomegranate balsamic gastrique, savory pears and crispy rosemary potato coins, collard greens \$23

### VEGAN ☉ Thai Red Curry

traditional red curry simmered with coconut milk, vegetables and topped with crispy tofu. Side of Cbd Chai infused jasmine rice \$22

### ☉ Tuna Oscar

Seared tuna topped with jumbo lump crab, grilled asparagus, hollandaise, crispy shoestring potatoes \$31

### ☉ Shrimp and Scallop Pasta

pappardelle pasta with sweet honey saffron creme, seared scallops and shrimp, confit roma tomatoes, pork roasted brussel sprouts \$29

### ☉ Pecan Fried Chicken

all natural chicken breast, in our pecan breading, bourbon infused Vermont maple, wild rice, and home-style collard greens \$25

V- Vegetarian GF- Gluten free

~ All menu items are prepared in a kitchen that also handles gluten.

20% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE

## Other Options

### ☉ Fish Tacos\*

today's local catch prepared blackened, pan seared or fried. With Napa slaw, lime cream, chimichurri, tear drop peppers, flour or corn tortillas (GF) and a side.

2 Tacos \$16      3 Tacos \$18.50

+ vegetarian options-crispy or blackened tofu tacos or sautéed veggie tacos \$12/\$15

### ☉ Boursin Burger\*

house made herb and garlic Boursin style cheese, pecan wood bacon, sautéed onions & mushrooms \$14

### VEGAN ☉ Smoky Hippie

our veggie patty, sliced avocado, smoked portabello, pickle chips, spring mix, creamy chimichurri, organic multigrain bread \$14

+ (sub a gluten free bun to make it gluten free)

### Pesto Pizza

with sautéed onions, mushrooms, chopped bacon, sun-dried tomatoes, pickled

jalapenos, mozzarella and provolone \$15 (Limited substitutions available) Gluten free crust+\$4

## Desserts

### ☉ Chocolate Mousse Torte

decadent flour-less chocolate torte, creamy chocolate mousse, candied pecan crust. Finished with Kahlua creme anglaise \$8

### ☉ White Chocolate Creme Brule

with fresh berry topping \$8

### Belgium Waffle Bread Pudding

with chocolate chunks, dark cherries, and sweet cherries.

Topped with Godiva sauce \$7

## Chefs

### Executive Chef Thomas Williamson

### Sous Chef Sadie Williamson

Line Chefs: Sean Tracy, Kevin Belcher, Pilar Cabinallas, Cosmo Williamson, Esther Rebaza

+ This menu was created with passion and input from the entire kitchen team for you to celebrate the New Year! Thank you for joining us this evening!

Advisory ~ Items marked with an asterisk (\*) may be consumed raw or undercooked.

Consuming raw or undercooked meat, seafood, or shellfish increases the risk of food borne illness