



## **Tonight's wines**

### **Agneau Blanc**

Baron Philippe de Rothschild – France - 12% Vol.

*In this blend, Sauvignon brings its trademark grassy aromas, while Semillon adds a touch of complexity and a waxy, honeyed note. Muscadelle, the lesser-known of the three varieties, contributes grapey aromas. A supple wine with a round, fruit-driven attack of peach and citrus fruit and a risen finish with a slightly acidulated cast that emphasizes the return of the fruit.*

### **Réserve Spéciale Sauvignon Blanc**

Gérard Bertrand – France - 12% Vol.

*The Sauvignon is characterized by lovely citrus aromas verging on menthol and offers pleasing roundness on the palate. This 100% Sauvignon Blanc comes from vineyards that enjoy a cool climate, and offers delicious aromas of citrus and tropical fruits.*

### **Beaujolais Villages**

Louis Jadot – France - 13% Vol.

*Strong red purple color. Fresh red fruits on the nose with a hint of dark cherry. Slightly spicy with a touch of grey pepper, liquorice and a touch of rose flower. The whole wine is very well balanced with a nice acidity and the tannins' presence on the finish invites food pairing such as with grilled red meat, white fish, cheese or simply as the sole wine of a meal.*

### **Bailli de Provence Rosé**

Gilardi - France - 11.8% Vol.

*Cinsaut – Grenache – Syrah is a blend of grape varieties commonly grown and blended in southern France. This classic combination is used most commonly to make Provence's famous rosé wines, which display crisp, aromatic flavors of berry fruit and spice. Dark fruit flavors such as blueberries and blackberries come from Syrah, while raspberries and earthy aromas come from the Grenache. Cinsaut, often used in the smallest proportion, lifts the aromatics of the wine with its soft, perfumed characteristics.*

## **Gourmet Chat**

“In France, cooking is a serious art form and a national sport.” [Julia Child]



Avalon Fresh<sup>SM</sup> allows our guests to guiltlessly indulge in creative dishes that combine surprising flavors with a dash of innovation. With the philosophy of procuring the freshest ingredients to create inspired vegetarian and vegan dishes, Avalon Fresh brings the passing landscape to your plate for a fulfilling and healthful dining experience.



## **Bread & Dips**

Freshly baked bread with butter and our dip of the day

## **Appetizers**

Apple raisin cocktail 🍏

*Vanilla marinated apples and raisins drizzled with pistachio nuts*

Escargots Bourguignon 🍷

*Baked escargots Burgundy style gratinated with garlic herb butter*

Millefeuille forestier 🍷

*Puff pastry shells filled with veal-mushroom ragout in a white wine sauce*

## **Soups**

Soupe à l'oignon 🍷🍷

*French onion soup with cheese croutons*

Crème de queue de bœuf 🍷

*Creamy oxtail soup with root vegetables and Cognac foam*

## **Entrées**

Papillon à la Moscovite

*Bow tie pasta with a Moskowa vodka sauce and salmon*

Roasted herb-cruste New Zealand rack of lamb

*On thyme sauce with tomato eggplant ragout and creamy polenta*

Filet de Perche avec sauce champagne 🍷

*Seared fillet of Victoria Perch on champagne sauce with grilled zucchini and herb potatoes*

Medley de légumes à la provençale 🍷🍷

*French vegetable rice stew with olives, fresh herbs and white wine*

### **Alternative Choices**

*Alternatively, you can order the Avalon Caesar Salad as appetizer or main course, grilled chicken breast, grilled beef tenderloin or grilled salmon with the side dish of the day.*



## List of Allergens

### Bread & Dips

Freshly baked bread with butter and our dip of the day d, g, i

### Appetizers

Apple raisin cocktail  h, i  
*Vanilla marinated apples and raisins drizzled with pistachio nuts*

Escargots Bourguignon  d, g, n  
*Baked escargots Burgundy style gratinated with garlic herb butter*

Millefeuille forestier  a, d, g, i  
*Puff pastry shells filled with veal-mushroom ragout in a white wine sauce*

### Soups

Soupe à l'oignon   d, g, i  
*French onion soup with cheese croutons*

Crème de queue de bœuf  g, i, j  
*Creamy oxtail soup with root vegetables and Cognac foam*

### Entrées

Papillon à la Moscovite c, d, g, i  
*Bow tie pasta with a Moskowa vodka sauce and salmon*

Roasted herb-crusted New Zealand rack of lamb d, g, i, j, k  
*On thyme sauce with tomato eggplant ragout and creamy polenta*

Filet de Perche avec sauce champagne  c, g, i  
*Seared fillet of Victoria Perch on champagne sauce with grilled zucchini and herb potatoes*

Medley de légumes à la provençale   d, i  
*French vegetable rice stew with olives, fresh herbs and white wine*

### Alternative Choices

Caesar salad a, c, d, g, k

Chicken or beef g

Salmon c, g

a = eggs / b = peanuts / c = fish / d = cereals containing gluten (wheat, rye, barley, oats, spelt, kamut/khorasan or their hybrid strains) / e = crustaceans / f = lupines / g = milk and milk products (including lactose) / h = nuts (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut and Queensland nut) / i = Sulphur dioxide and sulfites at concentrations of more than 10mg / j = celery / k = mustard / l = sesame seed / m = soy, soybeans / n = molluscs