

## Avert Fall 2025

### Oysters



#### Description

6 pieces of local oysters shucked to order. Served with seasonal mignonette, sliced lemon, and caper berries over crushed ice. The platter is garnished with seaweed.

#### Components

Local Oysters (6 piece)  
Seasonal Mignonette  
Lemon  
Caper Berry  
Seaweed

#### Allergies

shellfish  
allium

### Shrimp

#### Description

U-10 shrimp cocktail. Served with cocktail sauce, sliced lemon, and caper berries over crushed ice. The platter is garnished with seaweed.

#### Components

Shrimp Cocktail  
cocktail sauce  
Lemon  
Caper Berry  
Seaweed

#### Allergies

shellfish, seed, allium  
allium, nightshade

### Chateaux Royale

#### Description

Seafood tower with local oysters, shrimp cocktail, and chilled mussels. Served with mignonette, cocktail sauce, sliced lemons, and caper berries over crushed iced. The tower is garnished with seaweed.

#### Components

Local Oysters (4/8 piece)  
Shrimp Cocktail (4/8 piece)  
Mussels (6/12 piece)  
Mignonette  
Cocktail  
Lemon  
Caper Berry  
Seaweed

#### Allergies

shellfish  
shellfish, seed, allium  
shellfish  
allium  
allium, nightshade

## Charcuterie



### Description

Pâté de campagne and chicken liver mousse will both come composed with a cornichon mustard and bread. Meat&cheese will be order by selection and garnished with mustard, cornichon, and crustini.

### Components

Pâté de Campagne (3 oz)  
Chicken Liver Mousse (3oz.)  
finocchiona  
capocollo  
rosette de lyon  
camembert  
forme d'ambert  
ossau  
crustini  
cornichon

### Allergies

allium, dairy, egg, gluten  
allium, dairy  
  
dairy  
dairy  
dairy  
gluten  
allium

## Onion Soup



### Description

French onion soup (caramelized onions, sherry wine, veal stock) topped with crostinis (2 piece), broiled cheese (gruyere, swiss, provolone), and chopped herbs.

### Components

Onion Soup  
Crostini  
Cheese Mix  
Chopped Herbs

### Allergies

allium, dairy  
gluten  
dairy  
allium

## Soup de Jour

### Description

chefs rotating soup selection based on ingredients in house and season

### Components

tbd

### Allergies

tbd

**Salade Verte****Description**

green salad with baby gem, raddichio, frissee, pickled onion, and sherry vinaigrette

**Components**

baby gem  
frissee  
raddichio  
pickled onion  
sherry vinaigrette

**Allergies**

allium  
allium

**Frissee****Description**

frisee lettuce tossed with house mustard vinaigrette, lardons, pickled onion, chopped herbs, topped with a soft poached egg

**Components**

frissee  
mustard vinaigrette  
lardon  
pickled onion  
herbs  
poached egg

**Allergies**

allium  
pork  
allium  
allium  
egg

**Maison****Description**

mesuclan mixed greens dressed in balsamic vinaigrette with radish, walnut, and forme d'ambert

**Components**

foie gras  
brioche  
apple  
frissee  
broken sherry

**Allergies**

gluten, dairy  
allium

### Foie Gras



#### Description

2 oz foie (la belle farm) scored and seared, placed on top of brioche toast. garnished with sliced fresh apple, frisse, and broken sherry

#### Components

foie gras  
brioche  
apple  
frisse  
broken sherry

#### Allergies

gluten, dairy  
allium

### Escargot



#### Description

6 pieces of escargot (snails) baked no shell with a Ricard herb garlic butter. Garnished with herbed bread crumbs.

#### Components

snails  
ricard butter  
herbed bread crumb

#### Allergies

shellfish  
allium, diary  
dairy, gluten, allium

### Steak Tartare



Minced steak (filet) tartare seasoned with our tartare base (egg, dijon, worcestershire, ketchup, truffled capers, tabasco). Garnished with cornichons and herbs. Served with 4 pc crustini

#### Components

minced tenderloin (3.5 oz)  
tartare base  
cornichon  
herbs  
crustini  
Herbs  
crustini

#### Allergies

allium, egg, nightshade  
allium  
gluten

### Tuna "Ceviche"



#### Description

thinly sliced 1+ tuna (2 oz) seasoned with salt, pepper, espelette. Served with a pour of orange saffron juice and garnished with a salad of pea tendril, haricot vert, pickled onion, and shaved fennel.

#### Components

tuna  
orange saffron  
haricot vert  
pea tendril  
pickled onion  
fennel

#### Allergies

allium

### Mussels



#### Description

PEI mussels pan seared and steamed with aromatics, butter, and a saffron citrus broth. Garnished with chopped herbs

#### Components

Mussels  
Aromatics (garlic, shallot)  
Saffron Citrus Broth

#### Allergies

shellfish  
allium, dairy  
allium, dairy

### Salmon Rillette



#### Description

Smoked (in house) salmon mixed with our smoked salmon crema (cream cheese, aioli, sour cream, horseradish, lemon juice). Garnished with salmon roe, fresh herbs. Served with baguette crustini.

#### Components

Smoked Salmon (3.5oz.)  
Smoked Salmon Cream  
Baguette  
Herbs

#### Allergies

fish  
dairy, egg  
gluten  
allium

### Grilled Artichoke



Marinated and grilled artichoke hearts served with lemon tarragon aioli and shaved parmesan.

#### Components

artichoke heart  
artichoke marinade  
parmesan  
tarragon aioli  
chopped herbs  
mixed green

#### Allergies

allium  
dairy  
egg, allium  
allium

### Pike Quennelle



#### Description

3 piece of pike quennelle (a mixture of pike, scallop, egg, creme fraiche poached into football shapes) baked in a dish with sauce americaine. Garnished with breadcrumb, lemon squeezem and herbs.

#### Components

pike  
sauce americaine  
bread crumb  
herb  
lemon

#### Allergies

shellfish, dairy, egg, allium  
shellfish, dairy, allium, nightshade  
dairy, gluten, allium  
allium

### Croquettes



#### Description

3 pieces of croque monsieur croquettes (smoked ham, mornay, potato) breaded and fried. Served over a mustard crema (dijon, whole grain mustard, crème fraîche). Garnished with chopped herbs (parsley, chive, tarragon) and grated parmesan.

#### Components

Croquettes (3 piece)  
Mustard Crema  
Herb Mix  
Parmesan

#### Allergies

dairy, gluten  
dairy, seed  
allium  
dairy

## Salmon



### Description

pan seared 7 oz salmon over sautéed duck fat potatoes, fennel, haricot vert, served with fennel beurre blanc (wine & pernod reduction with butter)

### Components

salmon  
duck fat potato  
fennel  
haricot vert  
fennel beurre blanc  
fennel fronds

### Allergies

allium  
  
dairy, allium

## Trout



### Description

Pan seared rainbow trout (7 oz) dredged in flour (can be without) served with lemon orzo and almondine sauce (brown butter, lemon juice, capers, almonds). Garnished with charred lemon and picked herbs.

### Components

Trout  
orzo  
almondine sauce  
lemon  
picked herbs

### Allergies

gluten  
gluten  
dairy, nut  
  
allium

## Chicken



pan roasted half chicken with haricot vert and carrots (cooked in butter broth) over pommes puree with pan sauce (wine, chicken stock, butter)

Chicken  
haricot vert  
carrot  
pommes puree  
pan sauce  
herbs

dairy  
dairy, allium  
allium

## Duck



### Description

Pan seared duck breast (la belle farm) coooked to desired temp and sliced. Served with braised endive (endive seared and cooked in duck stock), duck fat potatoes, spinach. Duck melot reduction drizzle.

### Components

duck  
endive  
duck fat potato  
merlot reduction  
spinach  
herbs

### Allergies

allium  
allium  
allium  
allium

## Bourguignon



### Description

beef short rib braised in veal stock, red wine, and aromatics for 3 hours (pressed and portioned to 3 oz pieces) served over pommes puree and seasonal root vegetables. garnished with chopped herbs

### Components

chuck flap  
burgundy jus  
pommes puree  
mushroom/pearl onion/carrot  
herbs

### Allergies

allium  
allium, nightshade  
dairy  
allium  
allium

## Cassoulet



cannelini beans braised with sausage, bacon, mire poix, crushed tomatos, chicken stock with a crispy duck leg, pork belly, and toulouse sausage on top. Garnished with bread crumb and herbs.

beans  
duck leg  
pork belly  
toulouse  
bread crumb  
herbs

allium, nightshade  
allium  
allium  
allium  
allium, dairy  
allium

### Taglietelle



#### Description

House made pasta (4 oz) hand cut into tagliatelle shape, cooked and tossed with mushroom mix, aromatics, and creme fraiche. garnished with parmesan, olive oil, herbs. Great item to suggest add ons with!

#### Components

snails  
ricard butter  
herbed bread crumb

#### Allergies

shellfish  
allium, diary  
dairy, gluten, allium

### Shrimp



#### Description

4 piece U-10 shrimp marinated with garlic oil and fennel pollen. served with provencal (tomatoes, olives, artichokes, garlic), spinach, and grilled bread.

#### Components

shrimp  
provencal sauce  
spinach  
grilled bread

#### Allergies

shellfish, allium  
allium  
gluten

### Steak Frites



#### Description

choice of 10 oz hanger, 12 oz ny strip, or 8 oz filet cooked to temp and brushed with garlic herb oil. served with pommes frites, petit salad (frisee, pickled onion, mustard vin) and bernaise. Upcharge for sauce perigueux (veal and truffles) with a piece of seared foie.

#### Components

shrimp  
provencal sauce  
spinach  
grilled bread

#### Allergies

shellfish, allium  
allium  
gluten

Avert Burger



Description

8 oz patty seared in a cast iron pan to temp with  
caramelized onions, cheese mix, truffle aioli on a brioche  
bun (DORO)

Components

burger  
caramelized onion  
cheese mix  
aioli  
brioche bun

Allergies

allium  
dairy  
allium, egg  
gluten, egg



---

Description

Components

Allergies



---

<b>Description</b>

<b>Components</b>

<b>Allergies</b>