

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

Pate 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

Pate 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

frissee 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
frissee
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



Allergies

allium, egg, nightshade

Components

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

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

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 Rillettes



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 poched 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 fraiche). 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 sauted duck fat potatoes, fennel, haricot vert, served with fennel buerre blanc (wine & pernod reduction with butter)

Components

salmon
duck fat potato
fennel
haricot vert
fennel buerre 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) cooked to desired temp and sliced. Served with braised endive (endive seared and cooked in duck stock), duck fat potatoes, spinach. Duck melon 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



cannellini beans braised with sausage, bacon, mire poix, crushed tomatoes, chicken stock with a crispy duck leg, pork belly, and toulouse sausage on top. Garnished with bread crumbs 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 taglietelle 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, dairy
dairy, gluten, allium

Shrimp



Description

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

Components

shrimp
provencale 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 bernaïse. Upcharge for Sauce perigoux (veal and truffles) with a piece of seared foie.

Components

shrimp
provencale sauce
spinach
grilled bread

Allergies

shellfish, allium
allium
gluten

Avert Burger



Description

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

Components

burger
carmelized onion
cheese mix
aioli
brioche bun

Allergies

allium
dairy
allium, egg
gluten, egg

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Description

Components

Allergies

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Description

Components

Allergies