

Avert Summer 2025

Oysters

Description

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

Components

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

Allergies

shellfish allium

Shrimp

Description

U-12 shrimp cocktail. Served with a Yuzu (Japanese citrus) cocktail sauce, sliced lemon, and caper berries over crushed ice. The platter is garnished with seaweed.

Components

Shrimp Cocktail Yuzu Cocktail Sauce * Lemon Caper Berry Seaweed

Allergies

shellfish, seed, allium allium, nightshade

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

Chateaux Royale

Description

Seafood tower with local oysters, shrimp cocktail, and chilled mussels. Served with Chartreuse mignonette, Yuzu 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)
Chartreuse Mignonette *
Yuzu Cocktail *
Lemon
Caper Berry
Seaweed

Allergies
shellfish
shellfish, seed, allium
shellfish
allium
allium, nightshade

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, dairy
dairy, gluten, allium





Tart Flambee

Description
sour cream dough with creme fraiche spread, baked with carmelized onion, asparagus, and camambert. Finsihed with p. onions, herbs, and olive oil.



Components
tart dough creme fraiche

Allergies
dairy, gluten dairy, allium

carmelized onion
Zucchini
camambert
pickled onion
chopped herbs
EVOO

allium
dairy
allium
allium



Croquettes

Components
Croquettes (3 piece)
Mustard Crema
Herb Mix
Parmesan

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.
Allergies
dairy, gluten
dairy, seed
allium
dairy



Charcuterie

Description
Pate de campagne and chicken liver mousse will both come composed with a variety of pickles, mustard, and grilled demi baguette. Charcuterie and Fromage is a chef's selection of two meats and two cheeses served with our homemade giardiniera pickles.

Components
Pate de Campagne (3 oz)
Chicken Liver Mousse (3oz.)
Mimolette/ Camembert
Ossau Irraty
Hot Capocollo/Salami Rosa
Finocchiona
Giardiniera
Mustard
Grilled Bread

Allergies
allium, dairy, egg, gluten
allium, dairy
dairy
dairy
allium/nut (rosa)
allium
allium, nightshade
seed
gluten

Gougere

Description
pate choux dough made with truffle butter and gruyere, warmed in oven. served with more truffle butter for dipping

Components
gougere
truffle butter

Allergies
gluten, dairy, egg, allium
dairy, allium

Pork Belly



Description
pork belly rubbed with five spice, scored and seared, confited overnight in duck fat, fried to order. Served with a small frisee salad, topped with apricot gastrique adn pistachios



Components
Pork Belly (4 oz)
frisee
pickled onion
mustard vin
chopped herbs
apricot gastrique
pistacho

Allergies
allium
allium
allium, seed
allium
allium
nut

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

Carrots (vegan)

Description

harissa roasted baby carrots served with hazelnut puree and topped with a harissa honey drizzle. Finished with dukkah (hazelnut, cumin, coriander, fennel, sesame seed) and chopped herbs

Components

Carrots
brown sugar, cumin)
hazelnut puree
harissa honey
dukkah
chopped herbs

Allergies

onion, allium
nut
allium
nuts, sesame
allium



Foie Gras

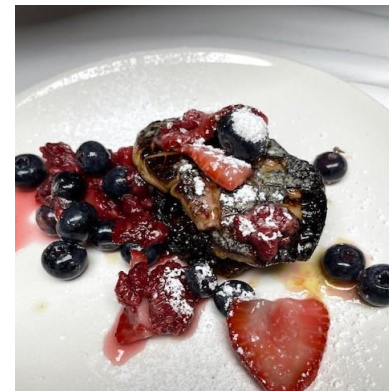
Description

2 oz foie (la belle farm) scored and seared, placed on top of brioche french toast. Berry compote and mascerated berries to garnish, finished with powdered sugar.

Components

foie gras

Allergies



french toast
berry compote
mascerated berries
powdered sugar

gluten, egg



Steak Tartare

Minced steak (filet) tartare seasoned with our tartare base (egg, dijon, worcestershire, ketchup, truffled capers, tabasco). Garnished with pickled mustard seeds, dry aged crema, cornichons, and herbs. Served with a grilled demi baguette.



Components
Steak Tartare (3.5 oz.)
Tartare Base
Pickled Mustard Seed *
Cornichon
Dry Aged Crema
Herbs
Demi Baguette *

Allergies
allium, egg, nightshade, seed
seed
dairy
allium
gluten

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

Tuna Tartare

Minced raw tuna (1+) mixed with olive and fresh
squeezed lemon, pressed over quick pickle
cucumbers. topped with avocado mousse (lemon,
salt), sliced radish, pickled dill, and fried shallot



Components

tuna (1+)
avocado mousse
radish
dill
fried shallot
cucumbers (pickled)

Allergies

dairy, gluten
allium

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, pickled mustard seeds, and fresh shaved horseradish. Served with crudite and everything seeded crackers (pepita, sunflower, hemp, flax, chia, and everything spice)

Components

Smoked Salmon (3.5oz.)
Smoked Salmon Cream
Everything Cracker
Crudite
Herbs

Allergies

fish
dairy, egg
gluten, sesame seed, seed

allium



Arugula Salad

Description

Fresh arugula tossed with a creamy herb dressing grilled corn red onion and heirloom tomato

Components

arugula
dill
heirloom tomato

Allergies

Nightshade

grilled corn
red onion
creamy herb dressing

allium
allium, Dairy

Radicchio

Description

Three radicchio leaves filled with cucumber
pickled grapes shaved fennel served over
whipped goat cheese and topped with crushed
pink peppercorns and balsamic reduction

Components

pickled grapes
fennel
goat cheese
pink peppercorn
balsamic reduction
Radicchio
cucumbers

Allergies

Dairy
tree nut

Panzanella

Description

Chibbata bread chunks heirloom tomato cucumber

pickled red onion tossed in a balsamic vinaigrette

Components

chibbata
heriloom tomato
cucumbers
pickled red onion
herbs
balsamic vinaigrette

Allergies

Gluten,Dairy
nightshade

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



Salmon

Description

Pan seared salmon (7 oz) pomegranate glaze served over quinoa green beans orange segments pea tendrils

Components

salmon (7 oz) skin on
quinoa/ miso
Green beans
lemon
pomegranate
orange

Allergies

soy
allium

soy, 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
shellfish (fish stock in orzo includes shrimp)
allium



Cauliflower

Description

Half cauliflower seasoned with harissa (paprika, garlic, brown sugar, cumin) and roasted. Served with curried cous cous, pickled onions, and a broken pistou. Garnished with pine nuts.

Components

cauliflower
cous cous
pickled onion
pistou
pine nuts

Allergies

allium
gluten, allium
allium
allium
nut



Duck

Description

pan seared duck breast (la belle farm) cooked to desired temp and sliced. Served over dried currant farro with roasted pearl onion and wilted arugula. Finished with blackberry glaze and pickled herbs.



Components
duck
currant farro
pearl onion
Fig glaze
Picked herbs

Allergies
allium, gluten
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 corn purre and topped with succotash (zucchini squash red peper onion corn)

Components
Beef
corn purre
succotash
jus

Allergies
allium
dairy, allium
allium
allium, nightshade

Poisson au frites

Description

Fillet of stripped bass (6-8oz) Pan seared brushed with beer glaze "Kronenbourg" searved over braised kale and radicchio Hollandaise foam topped with malt vinegar potato chips

Components

stripped bass
Hollandaise
kale
Beer glaze
picked herbs
potato chips

Allergies

Allium, dairy
allium
gluten
gluten, nightshade

Pork Chop

Description

12 oz bone in pork chop brined for 2 days (aromatics, herbs, lemon, orange, water, salt) and grilled to order. Served with piperade sauce (roasted peppers pureed with cream) and barigoule vegetables (peppers, onion, and fennel sauted together) cooked in sherry vinegar. Finished with chili oil and fennel fronds

Components

pork chop
piperade
barigoule vegetables
chili oil

Allergies

allium
allium, nightshade
allium, nightshade
allium



Chicken

Description
Pan seared 1/2 chicken sliced and served over pommes puree, buttered haricot verts&carrots, and finished with a pan sauce (same pan the chicken was cooked in deglazed with wine, chicken stock, and finsihed with butter).



Components
Chicken pommes puree haricot vert/carrot pan sauce

Allergies
dairy dairy, allium dairy, allium

Swordfish

Description
8-10 oz grilled swordfish cooked through. Served over grilled broccolini a salsa verde (herbs oil and anchovy) and crispy chickpea squares topped with Harrisa honey compound butter

Components
swordfish
broccolini
chickpea
harrisa honey butter
salsa verde

Allergies
allium
fish, allium

Mussels

Description
<p>24-30 piece of PEI mussels sauted with galic, shallot and saffron citrus cream (white wine, aromatics, citrus, saffron, cream, mustard) and finsihed with butter.</p>

Components
Mussels
saffron cream
frites (dinner)

Allergies
shellfish
allium, cream
gluten

Steak Frites

Description

Choice of hanger (10 oz), NY Strip (14 oz), or filet (8 oz) seared in a cast iron pan to desired temperature. Served with a petit salad, fries, and bernaise. Au poivre-pressed in a peppercorn medley (pink, green, black)with au poivre instead of bernaise.

Components
hanger/ny/filet
petit salad
bernaise
au poivre
frites

Allergies
allium (garlic oil brush)
allium, nightshade
dairy, allium
dairy, allium
gluten

Burger

Description
8 oz burger patty cooked to temp on a DORO brioche bun with truffle aioli, carmelized onion, and cheese mix. Side of frites or salad. May add pepperbacon for upcharge

Components
burger patty
brioche bun
aioli
carmelized onion
cheese mix
salad

Allergies
gluten, egg
egg, allium
allium
dairy
allium, nightshade/ gluten

Ratatouille

	<div>Description</div> <div>Thin sliced vegetables (squah eggplant zucchini tomato) baked in a tomato sauce and herbs</div>
<div>Components</div> <div>squash zucchini tomato eggplant rosemary/ thyme</div>	<div>Allergies</div> <div>allium, nightshade dairy, allium nightshade dairy, allium nightshade</div>

Panisse

	<div>Description</div> <div>Chickpea flour boiled and set into a mold, rested for 12 hours then cut and fried to order. Served over whipped riccota topped with honey and bee pollen</div>
<div>Components</div>	<div>Allergies</div>

chickpea
honey
riccota
bee pollen

Dairy