ÀVERT

# DINNER

## AMUSES

**SALMON RILLETTE**
everything seeded cracker *13*

**PATE DE CAMPAGNE**
giardiniera, pugliese *14*

**CHICKEN LIVER MOUSSE**
cornichon, demi baguette *12*

## FOR THE TABLE

**FONDUE**
comte, kirsch, seasonal variations *14*

**CHARCUTERIE**
chef's selection of meat & cheese *22*

**GOUGERES**
black truffle, gruyere *16*

**CROQUETTES**
ham, mornay, dijon crema *12*

**CHOUCROUTE GARNIE**
a la mode Avert *24*

## GARNITURES

**POMMES FRITES**
garlic aioli **7**

**ROASTED VEGETABLES**
chef's selection **9**

**RAINBOW CHARD**
pickled stems **9**

**MUSHROOMS**
chablis **9**

**BROCCOLINI**
almondine **10**

## FEATURED WINES

**COTE MAS ROUGE $11/$55**
languedoc, grenache/syrah

**DOMAINE BEL-AIR $11/$44**
muscadet, sevre/maine

## FRUIT DE MAR

**OYSTERS** chartreuse mignonette *3.75 ea*

**SHRIMP** yuzu horseradish *4.95 ea*

**MUSSELS** saffron citrus *15*

**CHATEAUX ROYALE** oysters, shrimp, mussels *48/90*

**ESCARGOT** ricard parsley butter *16*

## HORS D'OEUVRES

**MUSHROOM GALETTE** huitlacoche, black truffle *16*

**ONION SOUP** gruyere gratin *12*

**STEAK TARTARE** dry aged crema, pickled mustard seed *18*

**FOIE GRAS** burgundy pear, miso caramel, pistachio *19*

**RAVIOLI** toulouse sausage, beet, fennel *16*

**GNOCCHI** melted leeks, camembert, beurre fondue *16*

## MARCHE

**ROMAINE** french dressing, lardon, fourme d'ambert *13*

**MAISON** radish, sunflower seed, shoots *10*

**KALE** apple, aged gouda, almond *12*

**CHICORY** caper, fried egg, lardon *13*

## PLATS PRINCIPAUX

**SALMON** lentils, aleppo, coconut *32*

**CHICKEN FRICASSEE** mushroom, rainbow chard *30*

**SHRIMP TAGLIATELLE** sauce americaine, smoked tomato *34*

**LEGUMES AU VIN** roasted vegetables, burgundy, potato *26*

**TROUT MEUNIERE** lemon orzo, caper, almond 30

**SCALLOP** celery root, apple, mustard seed *36*

**CASSOULET** duck confit, lamb merguez, boudin blanc 38

**BOURGUIGNON** parnsip, fennel, confit vegetables *38*

**DUCK** butternut squash, apple, mushroom *38*

**STEAK FRITES** hanger, ny strip, filet *36/44/48*

RYAN VAN GROUW, EXECUTIVE CHEF / SOUS CHEF EMILY GOEBEN

*Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meets, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.