

Avert Spring 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-10 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

allium, dairy
 dairy, gluten

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
 carmelized onion
 asparagus
 camambert
 pickled onion
 chopped herbs
 EVOO

Allergies

dairy, gluten
 dairy, allium
 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 confited overnight in duck fat, fried to order. Served with a small frisee salad, topped with apricot gastrique and pistachios

Components

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

Allergies

allium

allium
allium, seed
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 carrots served with hazelnut puree and topped with a harissa honey drizzle

Components

Carrots
harissa, spice (paprika, onion, caraway, tomato, brown sugar, cumin)
hazelnut puree
harissa honey

Allergies

onion, allium
nut

Foie Gras**Description**

2 oz foie (la belle farm) scored and seared, placed on top a

Components

Allergies

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

Allergies
allium
dairy
egg, 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 Rilette

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 lemon poppy vinaigrette (poppy, lemon, honey, shallot, mustard), toasted almonds, sliced strawberries, red onion, and fennel. Finished with fennel fronds.

Components
arugula
strawberry
almonds
fennel
red onion
lemon poppy vin

Allergies
nut
allium
seed, allium

Maison

Description
Spring mix lettuce and pea tendrils tossed in a creamy mustard vinaigrette with sliced radishes, cucumber, pickled red onion, roasted cherry tomato, and toasted sunflower seeds.

Components
Spring Mix
Mustard Vinaigrette
Radish
Cucumber
Pickled Red Onion
Cherry Tomato
Sunflower Seed

Allergies
allium, seed
allium
nightshade
seed

Beet Salad

Description
Roasted red and golden beets, served over herb yogurt (parsley, mint) with goat cheese, hazelnuts, and herbs. Lunch will be served with arugula.

Components
beet, red & yellow
herb yogurt
goat cheese
hazelnut
herbs

Allergies
dairy, allium
dairy
nut
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) served over fava puree foam

with spring vegetable medley (favas, peas, onion, carrot)

Components

salmon (7 oz) skin on
fava foam
spring vegetables
lemon

Allergies

dairy, 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
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

temp and served over roasted carrot puree with
roasted pearl onion and wilted arugula. Finished with
blackberry glaze and picked herbs.

Components

duck
currant farro
pearl onion
blackberry glaze
Picked 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 vidalia soubise (onion cream puree)
and roasted baby carrots. Finished with gremolata (finley
chopped parsey, lemon zest, garlic zest) and fresh lemon
squeeze.

Components

Beef
soubise
carrot
gremolata
jus

Allergies

allium
dairy, allium

allium
allium, nightshade

Navarin (Lamb)

Description

12 oz lamb foreshank (apx 8 oz meat) seared and braised
in lamb jus (lambb stock, tomato paste, aromatics, wine)
for 3 hours. Served with duck fat potatoes, pearl onion,
fava beans, peas, and green beans. Finished with picked
herbs. "Spring lamb stew"

Components

lamb shank
lamb jus
potatoes
vegetables
picked herbs

Allergies

allium
nightshade

Allium

Shrimp

Description

4 pieces of 1/10 shrimp seared served with house made

4 pieces of 6-10 shrimp seared served with house made tagliatelle tossed in provencale sauce (tomato based sauce with olives and capers). Finished with fresh grated parmesan and chopped herbs.

Components
Shrimp tagliatelle provencale sauce chopped herbs

Allergies
shellfish gluten, egg allium, nightshade allium

Colin a La Bordelaise

Description
"Hake Bordeaux Style" 7 oz of hake (similar to cod) baked with herb de provence (tarragon, parsely, lavender) breadcrumb. Served over sauted kale and sauce newburg (lobster cream sauce) with pickled herbs and fresh squeezed lemon

Components
hake bread crumb kale sauce newburg pickled herbs

Allergies
Allium, dairy allium, dairy, shellfish allium

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 pomes puree, buttered haricot verts, and finished with a pan sauce (same pan the chicken was cooked in deglazed with wine, chicken stock, and finished with butter).

Components
Chicken pomes puree haricot vert pan sauce

Allergies
dairy dairy, allium dairy

Swordfish

Description
8-10 oz grilled swordfish cooked through. Served over duck fat potatoes and smoked tomatoes, finished with citrus herb compound butter and chopped herbs. This will be plated in the cast iron staubs over smoking wood chips and herbs, flamed at the table.

Components
swordfish potatoes tomatoes citrus butter

Allergies
allium allium, nightshade allium

Mussels

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

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, caramelized onion, and cheese mix. Side of frites or salad

Components
burger patty
brioche bun
aioli
caramelized onion
cheese mix
salad

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