

Gardens of Avila

CELEBRATING RESTAURANT MONTH

Created by Executive Chef Josh Jones

Choose one from each course • \$60 per person

FIRST COURSE

French Onion Soup

Five assorted onions slow-cooked in a beef stock for 24 hours. Topped with house croutons and melted Gruyère cheese.

Kale and Pomegranate Salad

Crunchy green kale tossed in a Dijon vinaigrette with pomegranate seeds, toasted pecans, and fresh goat cheese.

Burrata Bruschetta

Creamy burrata cheese topped with Roma tomatoes, fresh garlic, and basil on house crostini, drizzled with a balsamic reduction.

ENTRÉE

Pan Seared Chicken

10 oz. Mary's Free-Range Chicken breast marinated in lemon, garlic, fresh thyme, and white wine. Pan-seared and finished with truffle oil. Served on a bed of oyster mushrooms, pancetta, risotto, and sautéed baby carrots.

Cioppino Pasta

Halibut, scallops, shrimp, clams, mussels, and salmon in a savory roasted tomato broth. Served on a bed of our housemade pasta with Pecorino cheese.

Flat Iron Steak

8 oz. steak grilled with a green peppercorn sauce. Served with garlic mashed potatoes and sautéed asparagus.

Calamari Piccata

Lightly dusted in seasoned flour and sautéed with a lemon caper sauce and tomatoes. Served with wild rice and seasonal vegetables.

DESSERT

Carrot Cake

A true classic. Deliciously dense and topped with cream cheese frosting.

Apple Cobbler

Served à la mode with vanilla bean ice cream.

Chocolate Cake

Decadent dark chocolate cake, chocolate drizzle, and fresh strawberries.

An 18% gratuity will be added for groups of six or more. Not available for in-room dining.