



avalon

Avalon Welcomes Forgeron Cellars

June 13, 2011

6:30pm

Waldette

Barbecued Shrimp

wrapped in pancetta and brushed with strawberry and balsamic glaze
served on the patio weather permitting

Chardonnay

Roasted Garlic Panna Cotta

with chilled marinated seafood gazpacho

Ambiance

Crayfish Stuffed Pacific Northwest Sole

with sauce americaine

Syrah

Duck Sausage Stuffed Quail

with local new potatoes vesuvio and fresh herbs

Zinfandel

Lamb Chops with Sundried Plum Sauce

with Bluebird Farms farro, hazelnuts and tarragon cream

Late Harvest Semillon

Fresh locally grown Strawberries and Late Harvest Semillon Tiramisu

with candied rose petals and white chocolate cream.

85. tax and tip is included