



# AVALON SAMPLE WELCOME DINNER MENU

## Tonight's Included Drinks at the Table . . .

White wine	<b>RIESLING ANSELMAN</b> <i>Well balanced, refreshing dry white wine</i>
Rosé wine	<b>ROTHERBST</b> <i>An Excellent light dry Rosè wine</i>
Red wine	<b>HILL ZWEIGELT</b> <i>Dark red wine, develops distinct aromas</i>
Beer	<b>BECKS DRAFT BEER</b>
Soft Drinks	<b>COCA COLA, (regular, zero or light), SPRITE, ORANGE JUICE</b>

**For the Special Occasion . . .** Our Maître d' Laszlo Konkoly recommends the following wines from our Wine Menu:

White	<b>MOSEL, LEIWENER LAURENTIUSLAY RIESLING</b> DRY /WEINGUT GRANS-FASSIAN/ . . .	per bottle <b>€ 45.00</b>
	<i>Characteristics:</i> A extraordinary Riesling with very fine aromas of Peach and Mango. Full-bodied with light mineral notes. Excellent acidity. <i>Features:</i> The Grans-Fassian winery founded in 1624, is situated next to the bend in the river Mosel between Leiwen and Trittenheim, one of Germany's most beautiful landscapes. Here wines are produced with uncompromising measures, as only is done along the Mosel: an intensive fruit of fine elegance with not too much alcohol but also - as known from Auslese and Eiswein - high quality wines of an overpowering fullness and sensational richness <i>Recommendation:</i> Perfect with Fish and Seafood Alcohol 12.0% , Acidity 4.0 g/l, Sugars 1.3 g/l	
		0.75 l bottle
Red	<b>BADEN, SELEKTION "S" SPATBURGUNDER -</b> DRY /FRANZ KELLER, SCHWARZER ADLER/	per bottle <b>€ 39.00</b>
	<i>Characteristics:</i> It is a full-bodied, powerful Pinot, with an aroma of dark berry fruit, fine tannins, a firm mineral structure and a long finish. <i>Features:</i> The Franz Keller family is based in Baden on the edge of the Black Forest where Germany's culinary revolution is focused. The family has a wineestate making wine from both its own vineyards in the Kaiserstuhl as well as buying in grapes from other small family-owned vineyards. <i>Recommendation:</i> Try this wine with lamb, beef or game. Alcohol 13.0% , Acidity 4.5 g/l, Sugars 1.9 g/l	
		0.75 l bottle

In case you would like to finish your bottle at the bar at a later stage don't hesitate to let your waiter know, - your wine will be waiting for you there.

## Today's Specialty:



**"PARFAIT"** - Parfait (pronounced) is a French word literally meaning "perfect" commonly employed to describe a kind of frozen dessert, beginning in 1894.  
In France, parfait refers to a frozen dessert made of sugar syrup, egg, and cream.  
In The United States, parfait refers to either the traditional French-style dessert or to a popular variant, the American parfait, made by layering parfait cream, ice cream, and/or flavored gelatins in a tall, clear glass, and topping the creation with whipped cream, fresh or canned fruit, and/or liqueurs. In the northern United States, parfaits may also be made by using dairy yogurt layered with nuts or fresh fruits such as peaches, strawberries, or blueberries.

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## AMUSE BOUCHE

Greetings from the Kitchen

### Appetizer

**"SALADE COMPOSÉE"** - Green Leaves with Pears, Walnuts and Fourme de Ambert

### Soups

**BEEF CONSOMME** - with Semolina Dumplings

or

**CREAM OF HERBS DE PROVENCE** - with Smoked Salmon

### Hot Appetizer

**PAN FRIED SCAMPI** with Champagne Risotto

### Sorbet

**ORANGE SORBET WITH CAMPARI**

### Main Course

**SLOW ROASTED VEAL LOIN** - with Morel Mushroom Sauce

Served with Truffled Mashed Potatoes and Vichy Carrots

or

**CRISPY PAN FRIED FILLET OF SEA BASS** on Light Pommery Mustard Sauce

Served with Wild Rice and Fennel

or

**VEGETABLE GRATIN** - with Potato Noodles

### Dessert/Cheese

**VANILLA PARFAIT** - with Fruit Couli

or

**RHUBARB RAGOUT** - with Vanilla Ice Cream,  
Served with Whipped Cream and Strawberry Sauce

or

**FRESH SLICED FRUITS**

or

**CHEESE PLATTER** - Reblochon de Savoye, Paladin and Emmentaler

Served with Crackers, Nuts and Grapes

### Coffee / Tea

**COFFEE** - Regular or De-cafeinated

or

**TEA**

### Always available for you . . .

#### Standing Orders

**CEASAR'S SALAD**

or

**GRILLED FILLET OF CHICKEN BREAST** -

Served with Truffled Mashed Potatoes and Vichy Carrots

or

**GRILLED SALMON FILLET** on Light Pommery Mustard Sauce

Served with Wild Rice and Fennel

or

**RUMPSTEAK OF BEEF** - served with Baked Potato and Vichy Carrots