



South City Kitchen Avalon continues the concept's beloved tradition of elevated Southern cuisine and genuine hospitality.

MENU

130 / PERSON

First Course

Braised pork belly & seared scallop with kimchi collard greens, and yuzu beurre blanc

Paired with C.H. Barnes Riesling

Second Course

Beet symphony, with citrus poached beets, goat cheese panna cotta, pistachio, and crimson beet carmel

Paired with Anciennes Vignes Sancerre

Third Course

Smoked short rib osso buco with creamy polenta, summer vegetables, and gremolata

Paired with Catercaul Cabernet Sauvignon

Fourth Course

Coconut cheesecake with mango passionfruit gelee, and mint puree

Paired with Vietti Moscato d'Asti