

date night
at Avalon

\$125
Per Couple



Enjoy 2 glasses of champagne with meal

1ST COURSE

shared choice of

FRIED GREEN TOMATOES

Goat cheese, red pepper coulis

BURRATA

Sliced apples, kale, pecans, pumpkin spiced seasonal squash, apple cider vinaigrette

2ND COURSE

choice of two

SPRINGER MOUNTAIN FARMS FRIED CHICKEN

Collard greens, mashed red bliss potatoes, honey-thyme jus

SHRIMP & MARSH HEN MILL GRITS

Sour tasso ham, smoked tomato-poblano gravy

PAN-SEARED SPICED TROUT

Fall vegetables, butternut squash puree

COLD SMOKED PORK CHOP

Roasted Brussels, cauliflower puree; fig chili glaze

SOUTHERN PERLOO

Carolina gold rice, okra, black-eyed peas, fire-roasted tomato, onion, poblano pepper

3RD COURSE

shared choice of

CARROT CAKE

Pecans, sundried raisins, pineapple crème anglaise, confit pineapple, cream cheese icing

BANANA PUDDING

Banana bread, sweet cream, langue du chat

CHOCOLATE HAZELNUT LAYER CAKE

Chocolate ganache, hazelnut milk jam, cocoa krispies

