700 Ocean Drive Miami Beach 305-532-1727
afishcalledavalon.com

a fish called AVALON seafood grille

VALENTINE'S DAY MENU 2012

Please select one First Plate, Main Plate and Dessert per person. Prices are associated with Main Plate selection. Raw Bar options are priced a la carte.

First Course

Chopped Salad - Romaine, Tomato, Cucumber, Carrot, Celery, Red Cabbage, Garbanzo, White Balsamic Vinaigrette, Gorgonzola

Belgium Endive Salad - Marinated Heirloom Tomato, Shredded Fourme d'Ambert, Champagne-Basil Vinaigrette

Asparagus Soup - Basil, Crème Fraîche

Crab Bisque - Cognac, Crème Fraîche, Flatbread Parmesan Crisp

Jumbo Lump Crab Cake - Haricots Verts, Microgreens Salad, Sriracha Rémoulade

Grilled Octopus - Baby Greens, Pickled Onion, White Balsamic Vinaigrette

Shrimp Cocktail - Four Chilled Shrimp, Cocktail Sauce

Baked Escargot - Crispy Puff Pastry Crust, Fresh Herbs, Exotic Mushrooms, Garlic Butter

Main Course

Sake and Tarragon Glazed Lobster Tails *$70* - Wild Leak Mashed Potatoes, Asian-Style Baby Beans

Lobster Thermidor *$80* - Maine Lobster, Cognac, Roasted Peppers, Wild Mushrooms, Tarragon, Cream, Baked with Parmesan Glaze

8 oz. Filet Mignon *$63* - Steamed Spinach, Roquefort Cheese, Mashed Potato, Truffle-Madeira Sauce

Cavatellini Primavera *$40* - Sauteéd Rapini, Olive Oil, Garlic, Reggiano Parmesan, Toasted Almonds

Macadamia-Crusted Snapper *$55* - Fresh Herbs, Spinach Risotto, Pomegranate-Beaujolais Beurre Blanc

Orzo Paella *$65* - Maine Lobster, Shrimp, Sea Scallops, Mussels, Calamari, Baby Spinach, Roasted Tomato Saffron Broth

Pan-Seared Branzino *$60* - De-boned, Extra Virgin Olive Oil, Pink Peppercorn Vinaigrette, Basmati Rice, Roasted Beets, Orange

Roasted Canadian Salmon *$55* - Butternut Squash Risotto, Sautéed Shiitake Mushrooms, Scallions, Meyer Lemon Truffle Beurre Blanc

Free-Range Citrus Chicken *$45* - Truffled Sweet Potato Mash, Asian-Style Baby Beans, Gorgonzola-Lemon Beurre Blanc

Dessert

Chef Kal's Individually Baked Cheesecake - Sugar Glaze and Blackberry Purée

Warm Apple Bread Pudding - Toasted Almonds, Crème Anglais, Vanilla Ice Cream

Valrhona Chocolate Lava Cake - Raspberry, Mango, and Blackberry Purée

Vanilla Bean Crème Brûlée - Pecan Maple Syrup Tuile, Fresh Berries

Raw Bar

Jumbo Stone Crab Claws *$32* (2) or *$64* (4)

Iced Seafood Plateau *$58* - Oysters, Mussels, Jumbo Shrimp Cocktail, Maine Lobster, Shallots Mignonette, Cocktail Sauce

Oysters *$9* (3) - Ceviche Marinade, Cocktail Sauce

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