



amuse.

Venison+ Swiss Chard + Chestnut

one.

Bluefin Tuna + Fennel + Honeynut Squash

schramsberg blanc de blancs, sparkling, ca

two.

Cannelloni + Prawn + Black Kaluga

croix de peyrassol rosé, provence

three.

Croquette + Duck Confit + Salsify

the ojai vineyard pinot noir, santa barbara

four.

***Miyazaki A5 Ribeye + Japanese Sweet Potato
Mustard Green***

cadrans de lassegue, st. emillion, bordeaux

five.

Butternut Squash + White Chocolate + Sage

disnoko tokaji 5 puttonyos hungary

treat.

Chocolate + Hazelnut + Hoja Santa

145 menu

55 wine

october 21.

CHEF DE CUISINE CHRISTOPHER GENTILE

SOMMELIER JOE BAUMGARDNER

MIXOLOGIST JASON SORGE

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

We support the minimum wage increase approved by San Diego voters and the State legislature. A 4.95% surcharge has been added to your check and all of us at AVANT thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.