



STARTERS

SOUP OF THE DAY 7
chef's special soup of the day

BRUSSEL SPROUTS VEG 16
roasted brussels sprouts • pomegranate reduction
• goat cheese • pepitas

CAULIFLOWER GF 17
roasted tri-color cauliflower • paprika oil • cauliflower
purée • pickled purple cauliflower

CALAMARI 22
tempura battered squid • house
made tartar sauce • peppers

SEABASS CEVICHE 20
seabass • octopus • salmon • lime • serrano
• cilantro • ginger • strawberry puree • chips

OYSTER NATURAL 22
mignonette • ponzu •
cocktail sauce • lemon

GRILLED OYSTER 23
yuzu • tarragon butter

BRIE EN CROUTE VEG 24
baked triple crème french brie • puff pastry •
cranberry-pear chutney • candied walnuts

CHEESE FLIGHT VEG 28
(GF UPON REQUEST)
chef's choice (3) cheeses • seasonal fruit • marcona
almonds • boursin cheese • fig jam • artisan bread

CHARCUTERIE & CHEESE BOARD 48
(GF UPON REQUEST)
prosciutto • chorizo • soppressata • calabrese •
chef's choice (3) cheeses • seasonal fruit • marcona almonds •
fig jam • stone ground mustard • artisan bread

CAVIAR SELECTION

Your choice of a Tasting or 1oz jar:
Served on a Mother of Pearl spoon with a root vegetable crisp

HACKLEBACK 18 / 90

BULGARIA OSSETRA GOLDEN 22 / 123

BULGARIA OSSETRA BLACK 28 / 165

Caviar options are subject to change

SALADS

AVENSOLE CAESAR GF 16
crisp romaine leaves • bacon • shaved parmesan • pepitas •
house caesar dressing • parmesan crisp

CELEBRATION VEG GF 16
mixed greens • goat cheese • roasted beets •
grapes • crushed walnuts • white balsamic dressing

TEMECULA FARMERS MARKET VEG GF 16
mixed greens • feta • heirloom tomato • green olives • cucumber
• pickled onion • pistachio crumble • lemon vinaigrette

ADD TO ANY SALAD:

CHICKEN 12

BLACKENED CHICKEN 13

SALMON 13

BLACKENED SALMON 14

SANDWICHES & BURGERS

CHICKEN CLUB 22
grilled chicken • yellow pepper sauce • chipotle aioli •
cheddar • butter lettuce • house made pickles • bacon • tomato •
hawaiian bun • fries or salad • **sub impossible patty \$2**

AVENSOLE BURGER* (GF UPON REQUEST) 24
angus beef • applewood smoked bacon • mozzarella
• butter lettuce • tomato • house pickles • caramelized
onion • shallot aioli • brioche bun
• fries or salad • **sub impossible patty \$2**

SMOKEHOUSE BURGER* (GF UPON REQUEST) 24
angus beef • smoked cheddar • onion straws • chipotle
bbq sauce • bacon • jalapeño jam • brioche bun
• fries or salad • **sub impossible patty \$2**

FLATBREADS

WHIPPED FETA TOAST (GF UPON REQUEST) 19
honey whipped feta • seasonal berries • arugula • lemon vinaigrette

SHORT RIB BARBACOA (GF UPON REQUEST) 19
braised short rib • ancho & guajillo • havarti •
pickled onion • micro cilantro • radish

BUTCHER'S CHOICE (GF UPON REQUEST) 19
prosciutto • soppressata • bacon • mozzarella • spicy marinara
• basil puree • shaved parmesan

BBQ CHICKEN FLATBREAD (GF UPON REQUEST) 19
smoked chicken • house bbq sauce • havarti • crème
corn salsa • fraiche • cilantro • pickled onions

FEATURING LOCALLY SOURCED SEASONAL AND FARM FRESH INGREDIENTS WITH CREATIVE PAIRINGS.
IN ORDER TO ACCOMMODATE ALL OF OUR GUESTS, WE ARE ASKING TO PLEASE RESPECT OUR 1.5 HOUR
MAXIMUM TIME AT YOUR TABLE. WE GREATLY APPRECAITE YOURE UNDERSTANDING.

STEAKHOUSE

SELECTION

seasoned with five peppercorn mix and sea salt

16 OZ NEW YORK WITH HOUSE
STEAK SAUCE 48

8 OZ FILET MIGNON WITH BORDELAISE 55

16 OZ RIBEYE WITH RED CHIMICHURRI 56

WAGYU \$120 (*\$30 per ounce; 4oz minimum*)

A5 Japanese seared New York strip wagyu •
ginger and ponzu minegrette

BUTTERS \$2

HERB- GARLIC TRUFFLE
BONE MARROW

SIDES

GARLIC MASHED POTATOES 10
potato and celery root puree • roasted garlic • demi-glace

GRILLED ASPARAGUS 9
marcona almonds • shaved grana padano • lemon zest

MAC & CHEESE 15
smoked gouda mornay • chopped bacon • chive oil

CAULIFLOWER 13
roasted tri-color cauliflower • paprika oil • cauliflower
purée • pickled purple cauliflower

BRUSSELS SPROUTS 13
roasted brussels sprouts • pomegranate reduction
• pepitas • goat cheese

MAIN ENTRÉES

DUCK 36
grilled ramps gremolata • capellini • golden romesco • duck fat crouton crumble

QUAIL (GF UPON REQUEST) 38
volute • cherry coulis • creamed leeks and summer squash

SURF & TURF 40
bistro filet • chard octopus • mole rojo • gremolata • cauliflower

SCALLOP & SQUASH BLOSSOMS GF 42
jumbo sea scallops • squash blossoms • spring pea puree • shaved asparagus • watermelon radish • paprika oil

SEABASS GF 45
lemon grass risotto • miso bure blanc • blistered bok choy and sweet peppers

SHORT RIB GF 44
Assortment of root vegetables: potato and celery root puree • parsnip crisps • pickled radish • sauteed turnip

BEEF WELLINGTON 65
puff pastry • prosciutto • demi-glace • spinach cream • mushroom duxelles

DESSERTS

FLOURLESS CAKE GF 14
chocolate ganache • seasonal berries • chantilly cream

SEASONAL COBBLER 14
seasonal fruit • oat crumble • vanilla ice cream

BUTTER RHUBARB CAKE 14
vanilla bean cake • rhubarb and strawberries • turbinado caramel sauce • orange glaze

NEW YORK CHEESECAKE 14
cheesecake • seasonal berries • caramel apple • chantilly cream

GF = Gluten Free / (GF upon request) = can be made Gluten Free for \$2 per item – Gluten free options are available per request.

Please note we are not a gluten free facility.

Notify your server of food allergies.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Veg = Vegetarian / Vegan = Vegan

\$40 per person Food & Beverage minimum for parties of 8 or more.

A 20% gratuity will be added to parties of 8 or more.

All sales are subject to a 1% Temecula Valley Wine & Agricultural Heritage District fee.