



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 VEG 17
roasted cauliflower • paprika oil • cauliflower purée
• pickled purple cauliflower

SEABASS CEVICHE 22
seabass • salmon • lime • serrano
• cilantro • ginger • strawberry puree • chips

CRISPY YELLOWFIN AHI TUNA 22
fried ahi loin • crisp rice flour batter • calabrian aioli • ahi tartare •
sesame • ponzu • bruniose bell peppers • sliced sushi style

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

OYSTER NATURAL 22
mignonette • ponzu •
cocktail sauce • lemon • tabasco

GRILLED OYSTER 24
grilled in shell with caramelized shallot butter • grapefruit salsa

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)
chef's choice of meats • 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 jar:
Served on a Mother of Pearl spoon with a square puff pastry

WHITE SURGEON CAVIAR 18 / 90

OSETRA SIBERIAN 20 / 100

*Caviar options are subject to change.
Please note, Caviar options are limited availability*

SALADS

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

AVENSOLE CAESAR GF 17
crisp romaine leaves • bacon • shaved parmesan • pepitas •
house caesar dressing • parmesan crisp

ADD TO ANY SALAD:

CHICKEN 12

BLACKENED CHICKEN 13

SALMON 13

BLACKENED SALMON 14

SANDWICHES & BURGERS

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

BACON & BRIE GRILLED CHEESE 22
toasted sourdough • creamy brie • bacon onion jam • garlic butter •
thyme • havarti cheese • *served with tomato bisque*

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

HUMMUS FLATBREAD (VEGAN UPON REQUEST) 19
house made hummus • olive tapenade • arugula
• pickled cauliflower • italian herb oil

RICOTTA FLATBREAD VEG (GF UPON REQUEST) 19
ricotta • italian herb oil • confit tomato • peruvian peppers
• balsamic grape reduction • basil puree

BUTCHER'S CHOICE (GF UPON REQUEST) 20
chef's choice of meats • bacon • mozzarella • marinara
• basil puree • shaved parmesan

BBQ CHICKEN FLATBREAD (GF UPON REQUEST) 20
smoked chicken • house bbq sauce • havarti • crème
fraiche • corn salsa • 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 APPRECIATE YOUR UNDERSTANDING.

Executive Chef Taylor Israelsen • Sous Chef Britny Rawlins

STEAKHOUSE

WAGYU \$120 (4oz minimum)

certified A5 Japanese seared new york strip wagyu • ginger and ponzu mignonette

Enjoy this Tableside Chef Experience

SELECTION

seasoned with five peppercorn mix and sea salt

14 OZ NEW YORK STRIP 48

8 OZ FILET MIGNON 55

16 OZ RIBEYE 60

CHOOSE A STEAK SAUCE:

HOUSE STEAK SAUCE

whiskey & balsamic

RED CHIMICHURRI

fresh herbs & calabrian chili

DEMI - GLACE

reduced wine, beef stock, & herbs

BUTTERS \$2

HERB- GARLIC

TRUFFLE

BONE MARROW

SIDES

GRILLED ASPARAGUS 9

marcona almonds • shaved grana padano

GARLIC MASHED POTATOES 10

roasted potato • garlic butter • demi-glace

BRUSSELS SPROUTS 13

roasted brussels sprouts • pomegranate reduction • pepitas • goat cheese

CAULIFLOWER 13

roasted cauliflower • paprika oil
• cauliflower purée • pickled purple cauliflower

MAC & CHEESE 15

smoked gouda mornay • chopped bacon • chive oil

MAIN ENTRÉES

DUCK CARBONARA 36

smoked duck breast • bucatini pasta • crushed pink peppercorns • creamy brie • parmesan • lemon basil • duck chicharrons

Suggested Pairing: 2021 Zinfandel Rosé

MUSHROOM GNOCCHI (VEG | VEGAN UPON REQUEST) 36

trio of caramelized mushrooms • potato gnocchi • ricotta • lemon basil • black garlic butter • tarragon • peas • pearl onion

Suggested Pairing: 2019 Tessa

SURF & TURF 40

prime flat iron • chard octopus • mole rojo • gremolata • cauliflower

Please note, the mole rojo contains nuts

Suggested Pairing: Stone Buenaveza Salt & Lime Lager

SCALLOPS GF 42

sea scallops • calabrian chili beurre blanc • shaved rainbow carrots • lemon espuma • bay scallop tartare • caramelized shallot butter

Suggested Pairing: 2019 Tessa

SHORT RIB GF 42

braised short rib • assortment of pickled vegetables • garlic potato puree • whole grain mustard seeds • demi-glace

Suggested Pairing: 2017 Cabernet Sauvignon

SEABASS GF 45

butter basted local white seabass • verde gazpacho • creamy risotto • shaved rainbow carrots • lemon espuma • radish

Suggested Pairing: Sparkling Rendezvous

ELK WELLINGTON 75

elk tenderloin • puff pastry • prosciutto • sauteed spinach • mushroom duxelles • demi • garlic potato puree

Suggested Pairing: 2021 Zinfandel Rosé

CHEF'S SPECIALS

Available at 5:00pm Friday - Sunday

Ask your Server for Tonight's Chef's Special & the Suggested Wine pairing for this experience.

Veg = Vegetarian / Vegan = Vegan

GF = Gluten Free / (GF upon request) = can be made Gluten Free for \$2 per item. Please note we are not a gluten free facility.

Please notify your server of any food allergies.

Please note, sharing a dish is an additional \$4 charge.

Corkage fee - \$35; *if it is not a Avensole Bottle*

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

\$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.

Organic micro greens locally farmed from Love Farms, Temecula.