



## 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

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

MEATLOAF BITES 22  
petite meatloaf bites of ground chuck • fresh herbs •  
mozzarella stuffing • panko • tomato glaze

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

OYSTER NATURAL 22  
mignonette • ponzu • lemon • tabasco

GRILLED OYSTER 24  
grilled in shell with chipotle butter • kiwi pomegranate 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)  
• blue cheese paired with poached pear & honey  
• white cheddar paired with whole grain mustard & marcona almond  
• goat cheese paired with fig jam & date  
• ricotta cheese paired with fresh basil & red pepper confit

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 STURGEON CAVIAR 18 / 90

\*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 • brioche bun  
• fries or salad • **sub impossible patty \$2**

SHORT RIB GRILLED CHEESE 24  
toasted sourdough • short rib • manchego cheese • onion •  
bell peppers • 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/ GF UPON REQUEST) 19  
house made hummus • olive tapenade • arugula  
• pickled cauliflower • italian herb oil

WHIPPED FETA TOAST (GF UPON REQUEST) 19  
honey whipped feta • cranberry poached pear • arugula • lemon vinaigrette

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

## SELECTION

seasoned with five peppercorn mix and sea salt

14 OZ NEW YORK STRIP 48

8 OZ FILET MIGNON 55

16 OZ RIBEYE 60

24 OZ PORTERHOUSE 80

### 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

ROASTED BROCCOLINI 9

marcona almonds • shaved grana padano

GARLIC MASHED POTATOES 10

roasted potato • garlic butter • demi-glaze

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

MUSHROOM GNOCCHI (VEG | VEGAN UPON REQUEST) 36

butternut squash • pepitas • rosemary • peas • caramelized mushrooms • potato gnocchi • ricotta

**Suggested Pairing: 2019 Tessa**

SALMON 36

shaved brussels • red pepper confit • red curry • coconut risotto • crispy chickpeas

DUCK 38

seared duck breast • grilled artichoke • pistachio crumble • poblano polenta • red pepper confit • sage brown butter • crumbled feta

**Suggested Pairing: 2021 Zinfandel Rosé**

SURF & TURF 40

prime flat iron • charred 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-glaze

**Suggested Pairing: 2017 Cabernet Sauvignon**

BEEF WELLINGTON 65

seared filet • puff pastry • prosciutto • demi-glaze • spinach cream • mushroom duxelles

**Suggested Pairing: 2017 Cabernet Sauvignon Blend**

## 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.*