BOARD ROOM ACCOMMODATIONS

2018

Events Manager: Julia Ternullo
julia@avenir-rg.com

Dining Room Manager: Mariah Davis
mariah@avenir-rg.com

Beverage Manager: Carlos Acevedo
carlos@avenir-rg.com

Operating Partner: Frankie Sanchez
frank@avenir-rg.com
TOWN PRESENTS OUR PRIVATE DINING ROOM

OUR PRIVATE DINING ROOM IS PERFECT FOR YOUR PERSONAL OR CORPORATE GATHERINGS. OUR AMENITIES INCLUDE:

COCKTAIL RECEPTION ACCOMMODATIONS UP TO 40 PEOPLE
SIT DOWN DINING ACCOMMODATIONS UP TO 30 PEOPLE
PERSONALIZED MENUS
COMPLETE PRIVACY
A VARIETY OF MENUS TO CHOOSE FROM
TWO 50 INCH FLAT SCREEN PLASMAS WITH:
VISUAL AND AUDIO
LAPTOP CONNECTION
WIRELESS INTERNET CONNECTION
LOUNGE AREA WITH LEATHER COUCH AND LEATHER OTTOMANS
TEMPERATURE CONTROLLED WINE CABINET FOR YOUR SELECTED RED AND WHITE WINES

LUNCH SEATINGS:
MONDAY - FRIDAY 11:30 - 2:30 $600 MINIMUM
SATURDAY & SUNDAY 10:00 - 2:30 $900 MINIMUM

DINNER SEATINGS:
EVERY EVENING 5:00 - 10:00 (9:00pm Sunday) $1600 MINIMUM

MINIMUMS DO NOT INCLUDE TAX OR GRATUITY
YOU CAN ADD ANY OF THESE APPETIZERS TO ANY OF OUR PARTY DINNER MENUS.

AHí TUNA TARTARE ~ CRISPY WONTON CRACKER, FRESH MANGO, CHIVE         (12PC) 36.00

AVOCADO TOAST ~ - SMASHED CALIFORNIA AVOCADO, TOYBOX TOMATOES, LA BREA MULTIGRAIN TOAST (12PC) 36.00

YUKON GOLD POTATO CROQUETTES ~ CHEDDAR CHEESE, BACON, SOUR CREAM & CHIVES  (12PC) 24.00

PHILLY CHEESE STEAK SPRING ROLLS ~ SPICED STEAK, PROVOLONE & AMERICAN CHEESES, HORSERADISH CREAM SAUCE AND OUR HOUSE SPICY KETCHUP (12PC) 28.00

ARANCINI ~ RISOTTO CAKES (12PC) 30.00

SEARED FILET MIGNON CROSTINI ~ WILD BABY ARUGULA, ROASTED GARLIC-CAPER AIOLI, TOASTED CROSTINI (12PC) 36.00

CRISPY SEABASS TOSTADAS ~ HOUSE SLAW, CHIPOTLE AIOLI  (12PC) 22.00

NEW YORK STEAK TACO ~ CHIMICHURRI SALSA, MARINATED RED ONIONS, SMASHED AVOCADO (12PC) 48.00

MARINATED SKIRT STEAK SKEWERS ~ OUR FAMOUS ’FLIER’S TERIYAKI MARINADE (12PC) 36.00

JC’S CALIFORNIA ROLL ~ FRESH DUNGENESS CRAB, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE (8PC) 15.95

SPICY #1 AHI TUNA ROLL ~ SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, WASABI SAUCE, CRUSHED WASABI PEAS, PONZU SAUCE (8PC) 12.95

DEVILED EGGS ~ FINISHED WITH CRISPY JALEPENOS (12PC) 18.00

CREAMY CHEESY LA BREA GARLIC BREAD (12PC) 36.00

SEASONAL SOUP ~ CHEFS SEASONAL SOUP

DEMI 2 EA.
$45  Dinner Menu

SOUP OR SALAD

SEASONAL SOUP

OR

ORGANIC GREENS
ORGANIC GREENS, HEIRLOOM RADISH, SHERRY SHALLOT VINAIGRETTE

HOUSE SPECIALTIES

SUMMER CORN RISOTTO
BRENTWOOD SWEET CORN, BRAISED LEEKS, PEA TENDRILS, TOYBOX TOMATO RELISH

TERIYAKI SKIRT STEAK
OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, CHILI
GLAZED GREEN BEANS, CRISPY ONION RINGS

ROASTED SCOTTISH SALMON
SUMMER CORN, PEA TENDRILS, TOYBOX TOMATOES, RED PEPPERS, TOASTED
ALMOND ROMESCO SAUCE

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN
MARINATED FREE RANGE MARY’S CHICKEN, GARLIC MASHED POTATOES, CHILI GLAZED
GREEN BEANS

BARBECUE BABY BACK RIBS
SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRE GRILL, SMOTHERED WITH
HOUSEMADE BBQ SAUCE, COLE SLAW AND FRENCH FRIES

DESSERT

WARM BREAD PUDDING
WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

**MENUS ARE SUBJECT TO SEASONAL CHANGES**
$55 Dinner Menu

STARTERS
AN ASSORTMENT OF THE FOLLOWING FOR EVERYONE

CRISPY SEABASS TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO RINGS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

PHILLY CHEESE STEAK SPRING ROLLS - SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSE-RADISH CREAM SAUCE AND SPICY KETCHUP

SOUP OR SALAD

SEASONAL SOUP

ORGANIC GREENS
ORGANIC GREENS, HEIRLOOM RADISH, SHERRY SHALLOT VINAIGRETTE

HOUSE SPECIALTIES

SUMMER CORN RISOTTO
BRENTWOOD SWEET CORN, BRAISED LEEKS, PEA TENDRILS, TOYBOX TOMATO RELISH

TERIYAKI SKIRT STEAK
OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, CHILI GLAZED GREEN BEANS, CRISPY ONION RINGS

ROASTED SCOTTISH SALMON
SUMMER CORN, PEA TENDRILS, TOYBOX TOMATOES, RED PEPPERS, TOASTED ALMOND ROMESCO SAUCE

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN
MARINATED FREE RANGE MARY’S CHICKEN, GARLIC MASHED POTATOES, CHILI GLAZED GREEN BEANS

BARBECUE BABY BACK RIBS
SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRED GRILL, SMOTHERED WITH HOUSEMADE BARBECUE SAUCE COLE SLAW AND FRENCH FRIES

DESSERT

WARM BREAD PUDDING
WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE
VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES
$65 Dinner Menu

STARTERS
AN ASSORTMENT OF THE FOLLOWING SHARED FAMILY STYLE

CRISPY SEABASS TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

SEARED FILET MIGNON CROSTINI - WILD BABY ARUGULA, ROASTED GARLIC-CAPER AIOLI, TOASTED CROSTINI

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

PHILLY CHEESE STEAK SPRING ROLLS - SPICED STEAK, PROVOLONE & AMERICAN CHEESES, HORSERADISH CREAM SAUCE AND SPICY KETCHUP

SOUP OR SALAD

SEASONAL SOUP

WARM NAPA CABBAGE SALAD - SHREDDED NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE

CAESAR SALAD - CRISP HEARTS OF ROMAINE, PARMESAN CRISPS, CREAMY CALABRIAN CHILI DRESSING, PARMESAN BREADCRUMBS

HOUSE SPECIALTIES

SUMMER CORN RISOTTO
BRENTWOOD SWEET CORN, BRAISED LEEKS, PEA TENDRILS, TOYBOX TOMATO RELISH

SEARED AHI TUNA
STEAMED JASMINE RICE, PEA SHOOTS, SPICY MUSTARD SAUCE, SHERRY-SOY BUTTER

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN - MARINATED FREE RANGE MARY’S CHICKEN, GARLIC MASHED POTATOES, CHILI GLAZED GREEN BEANS

BASEBALL CUT FILET MIGNON - 8 OZ CUT, GARLIC MASHED POTATOES, CHILI GLAZED GREEN BEANS, RED WINE DEMI GLACE

NEW YORK STEAK - 14 OZ CORN-FED ANGUS NEW YORK STEAK, GARLIC MASHED POTATOES, PARMESAN BROCCOLI, RED WINE DEMI GLACE

DESSERT

WARM BREAD PUDDING - WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE - VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

*Menus are subject to seasonal changes
$85 Dinner Menu

Starters
An assortment of the following shared family style

Crispy Seabass Tostadas - House slaw, chipotle aioli

Spicy #1 Tuna & Avocado Roll - Spicy sashimi grade Ahi tuna, avocado, serrano peppers, sweet soy glaze, crushed wasabi peas, ponzu sauce

California Roll - Fresh lump Dungeness crab, avocado, cucumber, wasabi sauce, sweet soy glaze, pickled ginger, crushed macadamia nut, ponzu sauce

Seared Filet Mignon Crostini - Wild baby arugula, roasted garlic-caper aioli, toasted crostini

Philly Cheese Steak Spring Rolls - Spiced steak, provolone & American cheeses, horseradish cream sauce and spicy ketchup

Soup or Salad

Seasonal Soup

Warm Napa Cabbage Salad - Shredded napa cabbage, crispy bacon, mushrooms, bleu cheese, warm red wine vinaigrette

Caesar Salad - Crisp hearts of romaine, parmesan crisps, creamy calabrian chili dressing, parmesan breadcrumbs

House Specialties

Summer Corn Risotto
Brentwood sweet corn, braised leeks, pea tendrils, toybox tomato relish

Bone in Ribeye Steak - Creamed spinach, garlic mashed potatoes

Miso Glazed Chilean Seabass - Zucchini noodle, green beans, cherry peppers, basil

Spit-Fire Roasted Pitman Farms Chicken - Marinated free range Mary’s chicken, garlic mashed potatoes, chili glazed green beans

Surf & Turf - 8 oz. filet mignon, Australian lobster tail, garlic mashed potatoes, chili glazed green beans, drawn butter & classic bearnaise

Dessert

Warm Bread Pudding - Warm maple brandy sauce, chilled creme anglaise

Chocolate Brownie - Vanilla bean ice cream, chocolate sauce

**Menus are subject to seasonal changes
$30 Lunch Menu

SOUP OR SALAD

SEASONAL SOUP

ORGANIC GREENS
WILD ARUGULA, ORGANIC GREENS, HEIRLOOM RADISH,
SHAVED FENNEL, SHALLOT VINAIGRETTE

HOUSE SPECIALTIES

COBB SALAD
GRILLED FREE RANGE CHICKEN, LETTUCE, CRISPY BACON, AVOCADO, BLEU CHEESE,
EGG, TOMATOES, HOUSEMADE RANCH DRESSING

SUMMER CORN RISOTTO
BRENTWOOD SWEET CORN, BRAISED LEEKS, PEA TENDRILS, TOYBOX TOMATO RELISH

MARINATED SKIRT STEAK SALAD
CRISP ASIAN GREENS, MARINATED RED ONION, VALENCIA ORANGES, TOASTED PEANUTS
BASIL-MINT VINAIGRETTE

CRISPY CHICKEN SANDWICH
FRIED MARY’S CHICKEN, CABBAGE ESCABECHE, VERMONT CHEDDAR,
ROASTED GARLIC AIOLI

MOM’S MEAT LOAF
BLACK PEPPER GRAVY, GARLIC MASHED POTATOES & GARLIC CHILE GREEN BEANS

DESSERT

WARM BREAD PUDDING
WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

**Menus are subject to seasonal changes**
$45  Lunch Menu

STARTERS
AN ASSORTMENT OF THE FOLLOWING FOR EVERYONE

SPICY #1 TUNA & AVOCADO ROLL
SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE,
CRUSHED WASABI PEAS, PONZU SAUCE

CRISPY SEABASS TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

PHILLY CHEESE STEAK SPRING ROLL
SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE
AND SPICY KETCHUP

SOUP OR SALAD

SEASONAL SOUP

CAESAR SALAD
CRISP HEARTS OF ROMAINE, CREAMY CALABRIAN CHILI DRESSING, PARMESAN BREADCRUMBS

HOUSE SPECIALTIES

TERIYAKI SKIRT STEAK
OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES,
CHILI GLAZED GREEN BEANS, CRISPY ONION RINGS

ROASTED SCOTTISH SALMON
SUMMER CORN, PEA TENDRILS, TOYOYBOX TOMATOES, RED PEPPERS, TOASTED ALMOND ROMESCO SAUCE

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN
MARINATED FREE RANGE MARY’S CHICKEN, GARLIC MASHED POTATOES,
CHILI GLAZED GREEN BEANS

SUMMER CORN RISOTTO
BRENTWOOD SWEET CORN, BRAISED LEEKS, PEA TENDRILS, TOYBOX TOMATO RELISH

DESSERT

WARM BREAD PUDDING
WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE
VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES
$50 Lunch Menu

STARTERS
AN ASSORTMENT OF THE FOLLOWING SHARED FAMILY STYLE

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

CRISPY SEABASS TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

PHILLY CHEESE STEAK SPRING ROLL - SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE AND SPICY KETCHUP

CALIFORNIA ROLL - FRESH LUMP DUNGENESS CRAB, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE

SOUP OR SALAD

SEASONAL SOUP

ORGANIC GREENS
ORGANIC GREENS, HEIRLOOM RADISH, SHERRY SHALLOT VINAIGRETTE

WARM NAPA CABBAGE SALAD
SHREDDED NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE

HOUSE SPECIALTIES

SUMMER CORN RISOTTO
BRENTWOOD SWEET CORN, BRAISED LEEKS, PEA TENDRILS, TOYBOX TOMATO RELISH

BASEBALL CUT FILET MIGNON
ROASTED GARLIC MASHED POTATOES, CHILI GLAZED GREEN BEANS

SEARED AHI TUNA - STEAMED JASMINE RICE, PEA SHOOTS, SPICY MUSTARD SAUCE, SHERRY-SOY BUTTER

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN
MARINATED FREE RANGE MARY’S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

TERIYAKI SKIRT STEAK
OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS, CRISPY ONION RINGS

DESSERT

WARM BREAD PUDDING
WARM MAPLE BRANDY SAUCE, CHILLED CREAM ANGLAISE

CHOCOLATE BROWNIE
VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

* Menus are subject to seasonal changes