

DINNER

SNACKS + SMALL PLATES

ARTISAN OLIVE BREAD 12

calabrian chili butter | lemon cannellini bean spread | pimento cheese *v*

RICOTTA CROSTINO 12

date syrup | rosemary | lemon | grilled sourdough *v*

CARAMELIZED ONION FLATBREAD 19

roasted cipollini onion | charred scallion | nigella seeds
calabrian chili oil | nicoise olive *pb*

HOKKAIDO SCALLOP* 28

persian cucumber | pomegranate | medjool date
pumpkin seed oil | amba sauce *gf*

PRAWN COCKTAIL 27

traditional cocktail sauce | horseradish cream | lemon

SOUP + SALADS

CARROT ORANGE SOUP 12

pickled ginger | harissa oil | ricotta salata *v/gf*

GRILLED HALOUMI SALAD 21

arugula | acorn squash | crispy onion | muhamara dressing *v*

BIBB LETTUCE 17

honey glazed figs | brioche crouton | aged goat cheese
citrus thyme vinaigrette *v*

LITTLE GEM CAESAR 18

fried capers | cured egg yolk | garlic streusel | anchovy lemon dressing

SIDES

GARLIC MASHED
POTATO 14

ROASTED CARROT
za'atar yogurt 14

GREEN BEANS
lemon butter
capers 14

BRUSSEL
SPROUTS
orange chilli glaze 14

SAUTEED MIXED
MUSHROOMS
herb butter 14

GRILLED
PRAWNS 14

SEARED
SCALLOP* 13

SUMAC
FLATBREAD 8

pb plant based | *d* dairy free | *v* vegetarian | *gf* gluten free

 Balance by Four Seasons: a nutrition-forward program centered around fresh, real ingredients and a mindful connection to seasonal produce.

Our menu offers only locally sourced or sustainably certified fish, cage free eggs and sustainably sourced coffee and teas.

SEASONAL HIGHLIGHT

WHITE TEA & LEMON SPICED SEABASS 43

inspired by aviara's signature scent. a harmonious
blend of citrus, floral, and fresh elements. each note
is thoughtfully reflected in our signature dish:

lily of the valley – hints of green spice and
lemon via a delicate chervil garnish

dewy greens – evoked by vibrant spinach,
reminiscent of fresh morning grass

white tea & lemon – infused in the crisp crust
of our seabass

jacaranda – subtle sweetness of red grape,
echoing grape soda notes

white blossoms – elegantly present in brown
rice and rose water

musk & white woods – earthy, woodsy depth
carried by the seabass itself

this dish is more than a meal—it is a sensory
journey through aviara's unique identity.

CURATED BY
Chef De Cuisine Jason Winton

MAINS

WHITE TEA & LEMON SPICED SEABASS* 43

steamed spinach | red grape | rose scented brown rice
white woods broth *gf*

SEARED SALMON* 39

fingerling potato | haricot verts | queen olive | gem lettuce
saffron tomato vinaigrette *gf*

ROASTED CHICKEN BREAST* 37

orzo pasta | oyster mushrooms | tuscan kale | porcini broth
zhoug

CONFIT DUCK LEG* 38

braised shallot | apple mostarda | sweet peppers | herb pistou
flatbread *gf*

SEARED LAMB LOIN* 46

cous cous salad | walnuts | apricot | fried eggplant | green ajika *gf*

WAGYU BEEF BURGER 32

aged cheddar | bacon onion jam | arugula | black garlic aioli
brioche bun

GRILLED BEEF TENDERLOIN 7oz 67

cumin spiced potato puree | sprouting cauliflower | swiss chard
red pepper | ajika demi *gf*

ANGEL HAIR PASTA 24

foraged mushrooms | broccolini | almonds | pomegranate molasses *pb*
ADD+12: prawns

POTATO GNOCCHI 31

artichoke hearts | oven dried tomato | patty pan squash | pistachios
salsa verde

\$5 Split Plate Charge for All Entrees

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

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

S E A S O N S
R E S T A U R A N T