

# DINNER

## SNACKS + SMALL PLATES

### ARTISAN OLIVE BREAD 13

housemade savory butter | lemon bean spread | pimento cheese *v*

### RICOTTA CROSTINO 13

caramelized agave | rosemary | lemon | grilled sourdough *v*

### ITALIAN FLATBREAD 23

fontina | artichoke | olive | spinach *v*

### HOKKAIDO SCALLOP\* 30

persian cucumber | pomegranate | medjool date

pumpkin seed oil | amba sauce *gf*

### SHRIMP COCKTAIL 29

traditional cocktail sauce | horseradish cream | lemon

## SOUP + SALADS

### CARROT ORANGE SOUP 13

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

### BIBB LETTUCE 18

strawberry | brioche crouton | aged goat cheese

citrus thyme vinaigrette *v*

### LITTLE GEM CAESAR 19

fried capers | garlic streusel | anchovy lemon dressing

## SEASONAL HIGHLIGHT

### WHITE TEA & LEMON SPICED SEABASS 46

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, woody depth carried by the seabass itself

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

## MAINS

### WHITE TEA & LEMON SPICED SEABASS\* 46

steamed spinach | red grape | rose scented brown rice

white woods broth *gf*

### SEARED SALMON\* 41

fingerling potato | haricot verts | beurre blanc *gf*

### ROASTED CHICKEN BREAST\* 39

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

### WAGYU BEEF BURGER 34

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

brioche bun | french fries

+3 for parmesan ranch or truffle fries

### GRILLED BEEF TENDERLOIN 7oz 71

pomme purée | red wine demi | broccolini *gf*

### ANGEL HAIR PASTA 26

white wine | citrus butter | spinach | almonds | parmesan cheese

ADD+15: shrimp | +13 chicken | +19 salmon

### POTATO GNOCCHI 33

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

## SIDES

POMME  
PURÉE 15

ROASTED CARROT  
za'atar yogurt 15

GREEN BEANS  
lemon butter  
capers 15

BRUSSEL  
SPROUTS  
orange chilli glaze 15

SAUTEED MIXED  
MUSHROOMS  
herb butter 15

GRILLED  
SHRIMP 15

SEARED  
SCALLOP\* 14

*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.

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

\$6 Split Plate Charge for All Entrees

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

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