

DINNER

SHARING IS CARING

RICOTTA CROSTINO *vg* 16
lemon | caramelized agave | rosemary | grilled sourdough

YELLOWFIN TUNA CRUDO *gf, d*  28
sungold tomatoes | calabrian chili | toasted pine nuts | orange

SPICY SHRIMP 30
coconut broth | chili pepper | grilled country toast

SEASONAL SOUP *gf, d, v* 14
yukon potato & leek soup | chive oil | crispy potato chips

ARTISAN OLIVE BREAD *vg* 13
rosemary honey butter

SALADS

GRILLED AVOCADO *gf, d, vg*  21
baby gem | mesclun greens | pickled onion | goat cheese
candied walnuts | chili-lime vinaigrette

AVIARA WEDGE *gf, vg* 19
pickled onion | blue cheese | bacon | cherry tomato
green onion | ranch

LITTLE GEM CAESAR *gf, vg* 19
baby gem | garlic streusel | shaved parmesan | lemon caesar dressing
crispy capers

SIDES

CRISPY BRUSSEL
SPROUTS 15

v vegan | *d* dairy free | *vg* vegetarian | *gf* gluten free

CRISPY SMASHED
MARBLE POTATOES 15

WILD & TAMED
MUSHROOMS 15

TRUFFLE MAC N'
CHEESE 15

GRILLED
BROCCOLINI 15

DUCK FAT FRIES 15

CHEF'S THREE COURSE PRIX FIXE \$65++

FIRST COURSE *choice of*

RICOTTA CROSTINO *vg*
lemon | caramelized agave | rosemary | grilled sourdough

CALIFORNIA HERITAGE PORK BELLY
crispy rice | pickled fresno | charred scallion aioli

SEASONAL SOUP *gf, d, v*
yukon potato & leek soup | chive oil | crispy potato chips

SECOND COURSE *choice of*

SEARED CALIFORNIA HALIBUT & MUSSELS
braised baby market vegetables | smoked fish fumet

GRILLED PRIME 6oz FLAT IRON STEAK
demi | broccolini | tomato confit

BUTTERNUT SQUASH RAVIOLI *v*
porcini coconut cream | foraged mushrooms | spinach

THIRD COURSE

CHEF'S SELECTION OF DESSERTS

MAINS

PRIME 12oz RIBEYE STEAK *gf* 71
frisee salad | duck fat fries | chive compound butter
pink peppercorn sauce

SEARED CALIFORNIA HALIBUT & MUSSELS 46
braised baby market vegetables | chorizo | smoked fish fumet |
artichokes

8OZ WAGYU BURGER 34
black garlic aioli | aged white cheddar | bacon onion jam | arugula
duck fat herb fries

SEARED SALMON *gf*  44
pea & mushroom risotto | artichokes | pearl onions

ROASTED MARY'S CHICKEN BREAST *gf* 39
crispy marble potatoes | broccolini | pickled mustard seed

RED WINE BRAISED SHORT RIB *gf* 49
baby squash | cherry tomatoes | polenta | bordelaise | garlic blooms

TAGLIATELLE 33
short rib ragu | whipped ricotta | micro basil | chive blossoms

BUTTERNUT SQUASH RAVIOLI *v* 33
porcini coconut cream | foraged mushrooms | spinach

 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