

DINNER

SNACKS + SMALL PLATES

ARTISAN OLIVE BREAD 12

housemade savory 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*

SHRIMP COCKTAIL 27

traditional cocktail sauce | horseradish cream | lemon

SOUP + SALADS

CARROT ORANGE SOUP 12

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

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

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

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 SHRIMP 14

SEARED SCALLOP* 13

SUMAC FLATBREAD 13

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* 48

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

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+14: shrimp

POTATO GNOCCHI 31

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

 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

\$5 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