

DINNER

SNACKS + SMALL PLATES

ARTISAN OLIVE BREAD 12

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

RICOTTA CROSTINO 12

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

AUBERGINE FLATBREAD 19

roasted eggplant puree | charred scallion | spinach
peppadew peppers | pinenuts *pb*

HOKKAIDO SCALLOP* 28

cucumber lemon | medjool date | pumpkin seed oil
calamansi white soy dressing

PRAWN COCKTAIL 27

traditional cocktail sauce | horseradish cream | lemon *gf*

SOUP + SALADS

ARTICHOKE SOUP 12

hen of the woods mushroom | brie crostini *v*

HEIRLOOM TOMATO SALAD 21

stone fruit | bocconcini | basil | avocado oil | sherry vinegar
stone ground mustard *gf/v*

BIBB LETTUCE 17

honey glazed figs | brioche crouton | aged goat cheese
summer savory vinaigrette *v*

LITTLE GEM CAESAR 18

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

SIDES

ROASTED FINGERLING POTATO 14

WILD RICE PILAF 14

GREEN BEANS LEMON BUTTER CAPERS 14


GARLIC SPINACH CRISPY SHALLOT 14

SAUTEED MIXED MUSHROOMS 14

GRILLED PRAWNS 14

SEARED SCALLOP* 13

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 HALIBUT 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 halibut

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 halibut 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 HALIBUT 43

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

SEARED SALMON* 39

new potato | romano beans | queen olive | gem lettuce
tomato vinaigrette *gf*

ROASTED CHICKEN BREAST 37

orzo pasta | english peas | radish & pea tendril salad | parmesan jus

PEKING DUCK BREAST* 39

saffron & ginger mixed rice | petite carrots | enoki mushrooms
scallion puree *gf*

GRILLED PORK TENDERLOIN* 42

corn & grits | broccolini | hazelnuts | brown butter *gf*

WAGYU BEEF BURGER 35

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

GRILLED BEEF TENDERLOIN 7oz 67

potato puree | sprouting cauliflower | sweet peppers
tomato gastrique *gf*

ANGEL HAIR PASTA 28

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

BASIL GNUDI 31

asparagus tips | toasted pistachios | italian salsa verde | summer squash

\$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