

LUNCH

SNACKS + SMALL PLATES

CARROT ORANGE SOUP 13
pickled ginger | harissa oil | ricotta salata v/gf

ARTISAN OLIVE BREAD 13
*housemade savory butter | lemon cannellini bean spread
pimento cheese v*

RICOTTA CROSTINO 13
caramelized agave | rosemary | lemon | grilled sourdough v

ITALIAN FLATBREAD 23
fontina | artichoke | olive | spinach v

SHRIMP COCKTAIL 29
traditional cocktail sauce | sauce remoulade | lemon gf

SALADS + BOWL

ADD shrimp 15 | salmon 19 | chicken 13 | avocado 6

MARKET SALAD 15 
*mixed greens | petite carrot | pickled cauliflower
sweet peppers | cucumber | oregano dressing pb*

LITTLE GEM CAESAR 19
*fried capers | garlic streusel
anchovy lemon dressing*

COBB SALAD 28
*iceberg lettuce | tomato | bacon | grilled chicken | avocado
egg | green onion | ranch dressing | blue cheese gf*

SIDES

FRENCH
FRIES
potato or yam 9

TRUFFLE
FRIES
parmesan | fine herbs 13

PARMESAN RANCH
FRIES
fresh herbs 13

GREEN BEANS
lemon butter | capers 15

BRUSSEL
SPROUTS
orange chili | olive oil 15

MUSHROOM
MEDLEY
miso butter 15

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



PRIX FIXE \$35++

FIRST COURSE

choice of

PEACH & HEIRLOOM SALAD WITH BURRATA
roasted tomato vinaigrette | pickled shallot

AHI TUNA CEVICHE
avocado | pickled red onion | cucumber | puffed corn

SECOND COURSE

choice of

SEARED CALIFORNIA HALIBUT *gf*
braised baby market vegetables | smoked fish fumet

GRILLED FLAT IRON STEAK *gf*
chicory greens | blue cheese butter | duck fat fries

BUTTERMILK BRINE FRIED CHICKEN SANDWICH
zucchini pickles | green goddess | frisee

BUTTERNUT SQUASH RAVIOLI *v*
*pickled delicata squash | lemon zest | sage
hazelnuts | evoo*

THIRD COURSE

choice of

CARAMELIZED PINEAPPLE UPSIDE DOWN CAKE
luxardo cherry | white chocolate crumble | coconut anglaise

SANDWICHES *includes side of fries or side salad
(+4 for parmesan ranch or truffle fries)*

GRILLED CHICKEN SANDWICH* 26
*achiote chicken breast | chipotle aioli | pepper relish
swiss cheese | avocado | brioche bun*

TURKEY BLTA 25 *d*
*crispy bacon | gem lettuce | vine-ripened tomato
avocado | lemon aioli | sourdough*

VEGAN PITA WRAP 23 *pb/v/df*
*hummus | tomato | cucumber | pickled onion | arugula
sweet peppers | meyer lemon vinaigrette*

AVIARA CHEESEBURGER* 30
*cheddar & muenster cheese | lettuce | tomato | red onion
dill pickle | seasons sauce | brioche bun*

PLATES

GRILLED FISH TACOS* 25  *gf*
*cumin & smoked paprika rubbed wahoo
pineapple jalapeño slaw | lime crema*

SEARED SEABASS 36  *gf*
broccolini | crispy potatoes | tomato gastrique

ANGEL HAIR PASTA 27
white wine | citrus butter | spinach | almonds | parmesan cheese
ADD shrimp 15 | salmon 19 | chicken 13

 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.

\$6 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