

SMALL PLATES FROM THE GARDEN

ROASTED BEETS CARPACCIO | 10.00
WITH ARUGULA, HUMBOLDT GOAT CHEESE AND
CARMELIZED WALNUTS

THE BAJA TRIO | 10.00
PICO DE GALLO, PINEAPPLE MANGO SALSA AND
GUACAMOLE WITH FRESH CORN TORTILLA CHIPS

AVIA WATERFRONT SALAD | 10.00
SWEET ONIONS, KALAMATA OLIVES, FETA CHEESE,
TOMATOES, GREEN AND RED BELL PEPPERS, SLICED
CUCUMBERS AND ROASTED PINE NUTS
ADD GRILLED CHICKEN | 4.00
ADD GRILLED PRAWNS | 8.00

SAN JOAQUIN VALLEY ROMAINE SALAD | 9.00
WITH PARMESAN AND CAESAR DRESSING
ADD GRILLED CHICKEN | 4.00
ADD GRILLED PRAWNS | 8.00

SEARED AHI NIÇOISE | 13.00
TOMATOES, POTATOES, GREEN BEANS, NIÇOISE OLIVES,
EGGS ON A ROMAINE BED WITH AHI TUNA SERVED WITH
DIJON VINAIGRETTE DRESSING

SMALL PLATES FROM THE SEA

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| AHI TUNA TARTARE WITH CUCUMBERS, SHALLOTS AND EXTRA VIRGIN OLIVE OIL | 13.00 |
| SHRIMP BOLOGNESE GARLIC SAUTÉED SHRIMP ON A BED OF ANGEL HAIR PASTA WITH HOMEMADE BOLOGNESE SAUCE | 12.00 |
| CALAMARI FRITTI WITH RÉMOULADE AND SPICY MARINARA | 10.00 |
| STEAMED MUSSELS WITH PAPRIKA AND SAFFRON BROTH | 10.00 |
| BLUE CRAB SUSHI ROLL WITH AVOCADO AND PICKLED GINGER | 11.00 |
| HALIBUT FISH TACO WITH NAPA CABBAGE SLAW AND RÉMOULADE | 10.00 |

SMALL PLATES AVIA SPECIALTIES

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| PRIME STEAK FRITES THINLY SLICED FLAT IRON STEAK WITH AVIA FRIES | 18.00 |
| LAMB SLIDERS WITH CARMELIZED ONIONS AND BABY ARGULA SALAD SERVED WITH AVIA FRIES | 14.00 |
| FONTINA FLATBREAD WITH FONTINA CHEESE, SHIITAKE MUSHROOMS, CHIVES AND TRUFFLE OIL | 12.00 |
| CHICKEN SATAY MOROCCAN GRILLED CHICKEN SKEWERS WITH SPICY PEANUT SAUCE AND ARGULA SALAD | 12.00 |
| BUTTERNUT SQUASH RAVIOLI WITH SHORT RIB BEEF, SAGE BUTTER SAUCE AND FRIED SAGE | 14.00 |
| AVIA FRIES CHOICE OF PARMESAN + PARSLEY, TRUFFLE OIL + SEA SALT, PAPRIKA + GARLIC OR PLAIN | 7.00 |

FROMAGE

IMPORTED + DOMESTIC/LOCAL CHEESE

3 CHEESE BOARD | 12.00
LOCAL AND INTERNATIONAL CHEESES,
CALIFORNIA HONEY AND DRIED FRUIT +
TOASTED BRIOCHE

5 CHEESE BOARD | 18.00
LOCAL AND INTERNATIONAL CHEESES,
CALIFORNIA HONEY AND DRIED FRUIT +
TOASTED BRIOCHE

SIGNATURE SWEETS

GRAND MARNIER BRÛLÉE | 8.00
WITH LAVENDER ESSENCE

AVIA PRESERVE TIRAMISÙ | 8.00
OUR CLASSIC

COOKIE COUTURE | 8.00
HUGE!! FRESHLY BAKED SCHARFFEN BERGER CHOCOLATE
CHIP COOKIE WITH VANILLA GELATO

ASSORTED SORBETS + GELATO | 6.00