

# AVIA KITCHEN+WINE BAR

## SMALL PLATES & BOWLS

### GARDEN

Daily Soup / *Chef's Inspiration* 6.00

Roaring 40's Blue / *Preserved Quince / Organic Apple / Endive / Cashews* 9.00

Warm Mozzarella / *Balsamic Vinaigrette / Garlic Confit / Toasted Baguette* 12.00

"Springs Bounty" / *Roasted Apples / Baby Radish / Pickled Ramps / Blossoms* 10.00

Portobello Fries / *Black Truffle Aioli* 9.00

### LAND & SEA

Seared Sea Bream / *Artichoke Ravioli / Spring Vegetable Ragout* 12.00

Seared Lamb Loin / *Grilled Eggplant / Roasted Tomatoes / Crispy Artichokes* 15.00

Day Boat Scallops / *Warm Fingerling Potato Salad / Black Truffle Vinaigrette* 13.00

Seared Rare Ahi Tuna / *Organic Soy Beans / Pickled Ginger / Wasabi Sorbet* 12.00

### ENTRÉES

All Natural Beef Ragout / *Potato Gnocchi / Mushrooms / Fresh Herbs* 19.00

Grilled Flat Iron Steak / *Crushed Potatoes / Sautéed Spinach / Cabernet Jus* 26.00

Risotto / *Morel Mushrooms / Spring Vegetables / Crispy Parmesan* 17.00

C.A.B Burger / *Traditional Garnish / Steak Fries or Salad* 15.00

### CHARCUTERIE 16.00

*Chef's selection of three artisan cured meats and accompaniments*

### FROMAGES 15.00

*Three types of imported and domestic cheeses served with mustard / fruit / local honey*

### ANTIPASTI PLATTER 21.00

*Cured meats and artisan cheeses with mustard, fruit, capers and accompaniments*

*Executive Chef Chris Aken*

19% gratuity will be added to parties of six or more

Tax is not included