

DINNER

Niviane

STARTER

- Toasted Rustic Sourdough Bread**, french butter, herb pesto, sea salt 8
- Grilled Shishito Peppers**, lemon aioli, sea salt 12
- Proscuitto & Burrata**, gnocco fritto 18
- Cheese Board or Charcuterie Board**, seasonal accoutrememnts, rustic sourdough bread 22
- Bass Crudo***, asian pear, fennel, herbs, aleppo pepper, citrus vinaigrette 19
- Smoked Trout Rillette**, avocado mash, caper, chili, herbs, russet potato chip 18
- Grilled Octopus**, potatoes, celery, radish, red onion, caper, piquillo pepper sauce, soft herb 20
- Crab Toast***, caviar, avocado, chili, crispy shallot, cured egg yolk, herbs 20
- Brassica Salad**, kale, brussels sprout, radicchio, fennel, radish, persimmon, pomegranate, almond, lemon vinaigrette 17
- Baby Beet & Avocado**, baby kale, watercress, ricotta salata, pine nuts, sherry vinaigrette 16
- Classic Caesar**, romaine, croutons, parmigiano reggiano, white anchovy, caesar dressing* 15
- Cauliflower**, golden raisins, red onion, cilantro, lemon, carrot romesco 10
- Brussels Sprout**, preserved lemon, sea salt 10
- French Fries or Sweet Potato Fries** 10

HOUSEMADE PASTA

- Cacio e Pepe**, spaghetti, black pepper, pecorino 21
- Corzetti**, roasted cherry tomato, eggplant, red onion, parmigiano reggiano 23
- Pappardelle**, short rib ragu, parmigiano reggiano 24
- Rigatoni**, duck confit, swiss chard, aleppo pepper, parmigiano reggiano, bread crumbs 24

MAIN

- Lobster & Shrimp Risotto**, parmigiano reggiano, lemon, herb, truffle, shellfish sauce 40
- Pan Seared Scottish Salmon**, lentil, currant, confit tomato, carrot romesco, salsa verde 34
- Grilled Whole Branzino**, soft herbs, lemon 42
- Chicken Schnitzel**, bread crumbs, fennel, apple, celery root, bitter greens, mustard seeds, chicken jus 36
- 8 oz. Grass-Fed Burger***, white cheddar, bacon, caramelized red onions, arugula, pickle, duck fat aioli, french fries 25
- New York Strip Steak***, creamed spinach, potato gratin, sauce diane 40
- Red Wine Braised Neiman Ranch Short Rib**, brown butter carrot mash, root vegetable ragu, soft herb salad 40

DESSERT

- Poached Pear**, oat crumble, vanilla ice cream 14
- Fresh Baked Trio of Cookies** 8
- Root Beer Float**, vanilla bean ice cream, Barq's Root Beer 10
- Citrus Crème Brulee**, whipped cream, citrus compote 12
- Apple Turnover**, caramelized apple, stolen smoked rum, apple compote, vanilla ice cream 15
- Espresso Chocolate Mousse**, chocolate crumble, salted caramel, chocolate sauce, sea salt 13
- Banana Split**, 3 scoops Craig's vegan ice cream, cashew, chocolate sauce, vegan whipped cream 16
- Craig's Vegan Ice Cream - made with cashews** 6 / Scoop
Melrose Mint Chip | Killa Vanilla | Sunset & Strawberry
- Ice Cream** 5 / Scoop
chocolate | vanilla bean | strawberry

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Avalon Beverly Hills adds a wellness surcharge to assist in providing healthcare benefits for our colleagues.

20% gratuity will be added to parties of 8+