



## DINNER

### STARTERS

- Guacamole, Chips & Salsa, house-made guacamole, house-made roasted salsa, corn tortilla chips 17
- Viviane Mezze Plate, house-made hummus, labneh, market crudité, marinated artichoke, olives, feta cheese, pita 27
- Prosciutto Burrata Salad, cara cara orange, prosciutto, burrata, balsamic glaze, micro greens 21
- Shrimp Cocktail, cucumber, tomato, mango, red onion, avocado, house cocktail sauce 24
- Tuna Crudo, big-eye tuna, guajillo chili, sesame, crispy leeks, shiso 24
- Brussel Sprouts, preserved lemon, sea salt 13
- Blistered Shishito Peppers, lemon zest, shoyu aioli 12

### SALADS *ADD: CHICKEN 10, SHRIMP 12, SALMON 12, PRIME SKIRT STEAK 14, TOFU 9, EGG 4*

- Greek Salad, kalamata olives, heirloom tomato, cucumber, bell pepper, red onion, herbs, feta cheese 21
- Caesar Salad, romaine lettuce, cherry tomatoes, herbed croutons, parmesan cheese 19
- Avalon Cobb Salad, romaine, grilled chicken, avocado, tomato, bacon, blue cheese, egg, chives 26
- Kale Citrus Salad, mixed kale, seasonal citrus, roasted hearts of palm, purple radish, fennel, toasted nuts 21

### MAINS

- Fish Tacos, blackened salmon, roasted corn salsa, cabbage, pepper aioli, housemade roasted salsa 25
- Viviane Burger,\* signature beef patty, lettuce, tomato, cheddar, caramelized onion, special sauce, pickle, fries 25
- Impossible Burger, plant based patty, vegan cheese, alfalfa greens, heirloom tomato, impossible sauce, vegan grain bun, fries 28
- Grilled Chicken Sandwich, avocado, applewood smoked bacon, romaine, tomato, mayo, rustic sourdough, mixed greens 24
- Grilled Branzino\*, crispy artichoke, mediterranean olives, heirloom cherry tomatoes, herbs 34
- Pan Seared Salmon\*, yogurt cucumber sauce, fennel salad, sumac 32
- Chicken Paillard, sautéed mushrooms, grilled radicchio, mixed greens, crispy artichoke 26
- Cacio e Pepe, house-made spaghetti, parmesan, black pepper, pecorino 23
- Prime Skirt Steak, garlic potato, frisée, chimichurri 42

### SIDES

- Roasted Mushrooms, potato crackling, lemon, herbs 12
- French Fries *or* Sweet Potato Fries 12
- Sautéed Spinach 12 Grilled Broccoli 12 House Pickled Vegetables 12

### DESSERT

- Fresh Baked Chocolate Chip Cookie Trio 9
- Ice Cream 6/scoop (Vanilla, Strawberry, Chocolate)
- Limoncello Pound Cake 12 Dulce de Leche Cheesecake 12

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](http://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 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.

20% gratuity will be added to parties of 6.

## WINE BY THE GLASS

Prosecco, Santa Marina (Italy) 17 / 68  
Sparkling Cremant Rose, Bailly-Lapierre (France) 18 / 72  
Chardonnay, Avalon (California) '20 17  
Sauvignon Blanc, Tohu (New Zealand) '21 18 / 68  
Pinot Grigio, Lagaria (Italy) '19 17 / 65  
Rose, Terrasse du Moulinas (France) '18 18  
Pinot Noir, Talbot, Kali Hart (Monterey) '18 19 / 72  
Malbec, Don Miguel Gascon (Argentina) '21 18 / 68  
Cabernet Sauvignon, Avalon (California) '20 17

## SPECIALTY COCKTAILS

Amaro Spritz: Bollicine, Amaro Montenegro, Cynar  
prosecco, grapefruit bitters 19  
Classic Martini (dirty or dry), Meili Grain Vodka  
house blue cheese stuffed olives 24  
Spicy Maggy, Jalapeno Infused Casa Del Sol Tequila  
fresh lime juice, agave 21  
Avalon Sunset, Aviation Gin, Xila Mexican Spicy Liqueur  
sweet vermouth, bitters 23  
Paper Plane, Bourbon Rye, Amaro Nonino, Aperol  
fresh lemon juice 22  
Love me or Leave me, Manly Lily Pink Gin, Indian Tonic  
raspberries 20

## BEER

Pilsner, Scrimshaw, Fort Bragg, CA 9  
Whitbier, Stargaze Lost Coast, CA 9  
Blonde Ale, Healdsburg, CA 9  
West Coast IPA, Pacific Magic, North Coast 9  
Japanese Ale, Hitachino Nest, Japan 10  
Chimay Grande reserve, Belgium 12  
IPA, Offshoot Relax Hazy, CA 9  
Mexican Lager, Calidad, CO 9  
Dry Apple Cider, Stem, CO 9

## WINE BY THE BOTTLE

### Sparkling

Brut Champagne, Perrier Jouet 375ml (France) 65  
Black Brut Champagne, Lanson (France) 120  
Champagne Rose Sauvage, Piper-Heidsieck (France) 150  
Champagne Brut Art Deco, 1ER Cru, Collet (France) 140  
Champagne Cuvee Extra Brut, Bruno Paillard (France) 125

### White and Rose

Rose, Domaine de Cala Prestige (France)'20 68  
Sancerre, Laetitia Ducroux (France)'20 70  
Chablis, Drouhin Vaudon (France)'20 72  
Chardonnay, Benovia (Russian River)'18 110  
Chardonnay, Trefethen Estate (Napa Valley)'20 78  
Chardonnay, Hungry Blonde (Napa Valley)'19 105  
Sauvignon Blanc, Jayson Pahlmeyer (Napa Valley) 115  
Chenin Blanc, Jean-Francois (France) 62  
Vinho Verde, JM Fonseca (Spain)/'20 60  
Albarino, Eidos de Padrinan (Spain)'20 68

### Red

Pinot Noir, Domaine Drouhin (Dundee Hills)'21 84  
Pinot Noir, Paul O'Brian (Williamette Valley)'20 68  
Merlot, La Storia (Sonoma County)'20 64  
Syrah, Bien Nacido (Central Coast)'19 125  
Red Blend, Chateau Haut Selve (France)'18 72  
Red Blend, Tooth and Nail (Paso Robles)'20 68  
Cabernet Sauvignon, Donati (Central Coast) '19 64  
Cabernet Sauvignon, Louis Martini Martini (Napa Valley)'19 120  
Cabernet Sauvignon, Jordan (Alexander Valley)'18 140  
Cabernet Sauvignon, Justin Isosceles (Paso Robles)'19 120  
Bordeaux Blend, Opus One 'Overture' (California) '15 265  
Bordeaux Blend, Daou 'Soul of a Lion' (California) '15 325