

## LUNCH 11AM – 2PM

### SOUPS & SALAD

#### SOUP OF THE DAY 10/12

#### PUMPKIN SOUP 10/12

heirloom pumpkin > grain salad > rocket > herb ricotta

#### MARKET GREENS 14

salanova lettuce > raw shaved garden vegetables  
cherry tomatoes > citrus vinaigrette

#### QUINOA GARDEN BOWL 14

basil > arugula > sunflower seeds > roasted beets  
dried cherries > charred broccoli > tahini vinaigrette

#### AVIARA COBB 17

romaine > grilled chicken breast > tomato > crushed egg  
blue cheese > avocado > thick cut bacon > ranch dressing

#### GRILLED AVOCADO SALAD 18

young lettuce > pickled red onion > pea shoots > goat cheese  
candied walnuts > charred corn > chili vinaigrette

#### CLASSIC CAESAR 15

pecorino > croutons > white anchovy > garlic dressing

>>ADD PROTEIN

chicken 6 > catch 11 > shrimp (5) 14 > new york steak 15

### SHARED

#### ROASTED SALSA & GUACAMOLE 15

#### CHEF'S WHIM CEVICHE 16

local catch > daily preparation

#### STEAK TARTARE 17

vinaigrette > house pickles > sunny quail egg  
grilled country toast

#### ROASTED GARLIC HUMMUS 14

baby carrots > radish > flatbread

### HAND STRETCHED PIZZA

#### MARGHERITA 18

mozzarella > cherry tomato > basil

#### CLASSIC PEPPERONI 19

mozzarella > pepperoni

#### SAUSAGE 19

smoked paprika & fennel sausage > swiss chard  
cherry tomato

#### AUTUMN PIZZA 19

ricotta > yam puree > squash > eggplant  
peppers > arugula > balsamic drizzle



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 EATSEASONS

#REASONSTOSEASONS

### BURGERS WRAPS & MORE

>> CHOICE OF SIDE:

fries or mixed green salad  
(or substitute truffle fries for \$3)

#### AVIARA DOUBLE 18

two 1/4 lb patties > american > lettuce > tomato  
onion > secret sauce > pickles > brioche bun  
choice sirloin or veggie patty

#### TURKEY BURGER 18

mediterranean salad > arugula > tzatziki > brioche bun

#### B.L.T.A. SANDWICH 16

bacon > arugula > tomato > smashed avocado  
lemon-garlic aioli > toasted sourdough

#### GRILLED VEGGIE WRAP 16

mashed avocado > hummus > grilled veggies > sprouts  
arugula

#### SMOKED SALMON SANDWICH 18

avocado > tomato > lemon aioli > smoked salmon  
butter lettuce > pumpkin seed

#### ROASTED SWORDFISH SANDWICH 18

line-caught > pear cabbage slaw > soy aioli  
panko crust

#### SMOKED TURKEY CLUB 18

bacon > avocado > tomato > lemon aioli  
butter lettuce > pullman loaf

### SEASONS SIGNATURES

#### 12oz PRIME NY STEAK FRITES 42

striploin > mesclun > chimichurri > fries

#### SKUNA BAY SALMON 34

earl grey currants > charred cauliflower  
curry emulsion > arugula > almonds

#### VEAL & PORK BOLOGNESE 29

house-made tagliatelle > cherry tomato pecorino

#### FISH TACOS 18

roasted or fried > local catch of the day avocado  
pico de gallo > cilantro crema

#### VEGETARIAN TACO 17

portobello > poblano > corn > pico de gallo  
queso fresco

HAPPY HOUR  
4PM - 6PM

### BEVERAGE

#### JUICE 4

cranberry > orange  
pineapple > lemonade

#### SOFT DRINKS 5

sprite > coke > diet coke  
ginger ale > root beer > iced tea

#### SMOOTHIES 6

vanilla > mango > strawberry  
carribbean > pina colada

18% service charge included for parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness

 VEGETARIAN |  GLUTEN FREE |  RAW

Chef de Cuisine | James Waters

## KITCHEN COUNTER

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Pull up a front-row seat alongside Seasons' working kitchen, six guests can enjoy a thrilling culinary adventure while dining on a special five-course menu featuring the day's freshest seasonal ingredients. Seasons' culinary team will prepare a one-of-a-kind meal designed to delight and surprise, with an emphasis on what's local, seasonal, and organic.

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Party Size 2-6  
\$95 per person >> \$35 wine pairing  
Reservations must be made 24hrs in advance

## CHEF'S TABLE

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Eat like a Family at the Chef's Table in this exclusive setting inside Seasons Restaurant's working kitchen. Enjoy the evening with family, friends and important visitors as you share in the culinary creations and get the ultimate backstage pass to the artistry being created right before your eyes.

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Party Size 6-12  
\$65 per person >> \$35 wine pairing  
Reservations must be made 24hrs in advance

## PRIVATE DINING ROOM

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Whether you're bringing together generations of family members, celebrating a special occasion or planning an executive business retreat, Seasons Private Dining Room is the perfect place to tailor an event specific to your needs so that you can enjoy precious time together.

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For more information please contact our sales and catering department via email or call +1 (760) 603-3716.