

# Viviane

## DINNER MENU

### CHILL

**Hamachi Crudo** house-made ponzu, pickled onion, fresno chili, crispy shallots 23

**Poke Bowl** big eye tuna, lemongrass rice, cucumbers, pickled ginger, crispy shallots, avocado, sambal aioli 28

**Prawn Ceviche** mango salsa, crispy taro root chips, lime 14

**Viviane Mezze Plate** house-made hummus, market crudités, grilled artichokes, olives, feta cheese, pita 27

**Viviane Charcuterie** chef's selections of fine meats and cheeses 22

**Guacamole & Chips** house-made guacamole, salsa, corn tortilla chips 17

### GRAZE

**Greek Salad** kalamata olives, heirloom tomatoes, cucumber, bell pepper, red onion, herbs, feta cheese, red wine vinaigrette 23

**Caesar Salad** romaine lettuce, cherry tomatoes, herbed croutons, Parmesan cheese, Caesar dressing 21

**Avalon Cobb Salad** romaine, grilled chicken, avocado, tomato, bacon, blue cheese, egg, shaved beets, balsamic vinaigrette 27

**Kale Salad** citrus, marcona almonds, hearts of palm, fennel, lemon vinaigrette 21

Add: chicken 10, grilled shrimp 12, seared salmon 12, skirt steak 16, tofu 9, or egg 4

### SHARE

**Truffle Mushroom Flatbread** black garlic butter, fontina, wild arugula, pickled red onion 21

**Sweet Potato Frites** 12

**Grilled Shrimp Tacos** jalapeño mango salsa, avocado, chipotle aioli, micro cilantro 26

**Calamari Fritti & Pomodoro** 17

**Sautéed Brussels Sprouts** Calabrian chili, preserved lemon 13

**Roasted Mushrooms** herbs, lemon 12

**Charred Broccolini** arbol chili 12

### MAINS

**Cacio e Pepe** house-made spaghetti, Parmesan, pecorino, black pepper 23

**Cavatelli Pomodoro** stracciatella, fresh basil, heirloom cherry tomatoes 24

**Chicken Sandwich** grilled chicken breast, applewood smoked bacon, avocado, tomato, mayo, on sourdough, mixed greens 24

**Roasted Airline Chicken** creamy polenta, sautéed spinach, rosemary jus 28

**Grilled Branzino** shaved asparagus, hydro-watercress, garlic aioli, charred lemon 34

**Seared Salmon** baby carrots, cauliflower purée, and pea tendrils 32

**Viviane Burger** signature beef patty, brioche bun, lettuce, tomato, cheddar, caramelized onion, special sauce, fries, and a pickle 25

**Impossible Burger** plant-based patty, vegan cheese, alfalfa greens, heirloom tomato, vegan house sauce, vegan grain bun, fries, and a pickle 28

**Steak Frites** prime skirt steak, garlic potatoes, frisée, chimichurri 42

*20% gratuity will be added to parties of 6 or more.*

*Avalon Beverly Hills adds 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.*

*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.*

## SPECIALTY COCKTAILS

### Classic Martini (dirty or dry)

Grey Goose, blue cheese stuffed olives 24

### Spicy Maggy

Jalapeño infused tequila, lime, agave 21

### Paper Plane

bourbon rye, Amaro Nonino, Aperol, lemon juice 22

### Love Me or Leave Me

Manly Lily Pink Gin, tonic, raspberries 20

## MOCKTAILS

### Cucumber Lavender Mojito

Fresh mint, lavender simple syrup, cucumber, lime juice 12

### Strawberry, Raspberry, and Basil Tonic

House made strawberry-raspberry shrub, fresh basil, club soda 12

### Butterfly Pea Tea Limeade

Color changing butterfly pea tea and sparkling limeade 12

### Brewchata

House-made vanilla and cinnamon horchata topped with espresso 14

## BEER AND CIDER

Pilsner, Scrimshaw, Fort Bragg, CA 9

Mexican Lager, Calidad, CA 9

Blonde Ale, Healdsburg, CA 9

Pale Ale, 'Las Palmas', Boomtown, CA 9

Yuzu Radler, The Bruery, CA 10

Japanese Ale, Hitachino Nest, Japan 10

IPA, Offshoot Relax Hazy, CA 9

West Coast IPA, Pacific Magic, North Coast 9

Quad, Chimay Grande Reserve, Belgium 12

Dry Apple Cider, Stem, CO 9

## WINE BY THE GLASS

Pinot Grigio, Lagaria (Italy) '19 17 / 68

Sauvignon Blanc, Tohu (New Zealand) '21 18 / 70

Rose, 'Terrasse du Moulinas' (France) '19 18 / 70

Orange Wine, Vin de Loire (France) '22 19/72

Sancerre, Laetitia Ducroux (France) '20 22 / 70

Prosecco, Santa Marina (Italy) 17 / 70

Sparkling Cremant Rose, Bailly-Lapierre (France) 19 / 72

Chardonnay, Avalon (California) '20 17 / 70

Chardonnay, Post & Beam by Far Niente (Napa Valley)'22 21 / 90

Carbonic Grenache, Destinata, (Paso Robles, CA) '22 19 / 72

Pinot Noir, Talbot, Kali Hart (Monterey) '18 19 / 72

Malbec, Don Miguel Gascon (Argentina) '21 18 / 70

Cabernet Sauvignon, Avalon (California) '20 17 / 70

Cabernet, Post & Beam by Far Niente, (Napa Valley) '22 23 / 98

## WINE BY THE BOTTLE

### SPARKLING

Brut Champagne, Perrier Jouet 375mL (France) 65

Champagne Brut Art Deco, 1ER Cru. Collet (France) 140

Champagne Cuvee Extra Brut, Bruno Paillard (France) 125

Brut Rose, J Vineyards (Russian River, CA) 90

### WHITE AND ROSÉ

Rose, Domaine de Cala Prestige (France) '20 68

Chardonnay, Benovia (Russian River) '18 90

Chardonnay, Drouhin Vaudon (France) '20 68

Chablis, Drouhin Vaudon (France) '21 22 / 72

Sauvignon Blanc, Jayson Pahlmeyer ( Napa Valley) 115

Vinho Verde, JM Fonseca (Spain) '20 60

Albariño, Eidos de Padrinan (Spain) '20 98

### RED

Pinot Noir, Domaine Drouhin, (Dundee Hills, OR) '21 84

Pinot Noir, Raeburn (Russian River, CA) '21 68

Syrah, Bien Nacido (Santa Maria, CA) '19 125

Red Blend, Tooth and Nail, (Paso Robles, CA) '20 68

Red Blend, Orin Swift (Sonoma, CA) '22 110

Cabernet Savignon, Jordan, (Alexander Valley, CA) 140