

bistro avera

-starters-

herb focaccia, olive	12
charred romaine, tonnato, toasted breadcrumbs, parmesan	15
charred carrots, sunflower seed butter and crumble, creamy herb dressing	14
asparagus and parmesan crepes, shaved asparagus salad, aerated parmesan	15
chickpea pancake, lobster salad, celery, chili oil, lemon	22
yellowfin tuna crudo, avocado mousse, cucumber, capers, citrus	20
lightly cured grilled shrimp, mole, smoked barley	15
crab beignets, roasted sunchoke puree, onion jam	17
beef tartare, smoked aioli, pate e choux cheese crackers	18

-mains-

baked penne, tomato sugo, pork meatballs, fresh mozzarella, basil	30
Hokkaido sea scallops, asparagus puree, courgette fondue, crispy rice, herb bearnaise	36
Faroe Island salmon, pan roasted PEI mussels, miso/tomato broth, white beans, olive, caramelized fennel	38
slow roasted & grilled pork shoulder, soy broth, polenta croquettes, charred onion gremolata	30
bavette steak, Dijon cream sauce, smashed purple potatoes, Calabrian chili pesto, shiitakes	40
prime NY strip (sous vide to medium rare then seared in butter/beef fat), potato puree, asparagus, red wine sauce	68

Note: Parking is not permitted in apartment lot located directly next to restaurant on South Sixth Street.

consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergy/intolerance. thank you