



dineL.A. Restaurant Week

September 1-18, 2020

DINNER MENU

DINE-IN or TAKE-AWAY

Monday- Saturday 5:00 pm – 10:00 pm

STARTERS

endive SALAD, roasted beets
Shaved Apple, Candied Walnuts, Goat Cheese Custard

SHRIMP AGUACHILE
Avocado, Radish, Pickled Onion



PEEKYTOE Crabcake
Chive Butter Sauce

Charcoal grilled Spanish OCTOPUS
Fingerling Potatoes, Fried Capers, Parmesan Dressing

PIZZA, Duck confit
Fontina Cheese and Rocket Lettuce

MAINS

ROASTED CAULIFLOWER, FRESH Chickpeas
Coconut Curry, Golden RAISINS

Striped BASS, Almondine Style
Toasted Farro, Braised Radicchio

ROASTED Chicken, Potato Gnocchi
Whole Grain Mustard Sauce

Butcher's STEAK, maître de hotel butter
Caramelized ONION, Fries

SIDES

7.00

Skinny Fries with Truffle

–
Mushroom Risotto

–
Classic Caesar Salad

–
Charcoal Roasted Asparagus

PROFITEROLES, Matcha green TEA ICE CREAM
Chocolate Sauce

APPLE TARTE TATIN
Vanilla Bean Ice Cream

3 COURSE

\$45 per person