DINNER MENU

SHARE

BBQ RIBS 13
Slow Braised BBQ Ribs, Celery Root Slaw

SALMON TOAST 13
GRILLED PANORAMA BREAD, AVOCADO, RADISH, PICKLED RED ONION, LEMON OIL

BASIL GUACAMOLE 13
Queso fresco, Flour Tortilla Chips, (corn chips available upon request)

SEASONAL FISH POKE 14
SCALLION, SESAME, RADISH, TOBIKO, NORI, SPICY SRIRACHA MAYO

DEVILED EGGS 9
AVOCADO HERB MOUSSE, PROSCIUTTO

CRAB FRITTERS 13
Rock Crab, Cauliflower, Piquillo Pepper Aioli

ROASTED MUSHROOM TOAST 16
Levain bread, Ricotta, fried herbs

STEAMED MUSSELS 18
White Wine, Butter, Garlic, Grilled Miche Bread

MARINATED OLIVES 6
Citrus, Herbs

PORK BAO BUNS 14
Chinese steamed buns, pickled vegetables, gochujang, cilantro

Brussel Sprouts 12
Fried Brussel Sprouts, Goat cheese, Balsamic reduction

STARTERS

SOUP OF THE DAY 10

ROASTED BEETS 13
Roasted Beets, Citrus, Fennel, Bellwether Farms Ricotta, Hazelnuts, House Vinaigrette

BURLATA SALAD 14
Truffled Burrata, Pistachio, Honey, Bosc Pears

FARRO SALAD 15
Pickled Shallot, Grapefruit, Arugula, Cucumber, Avocado, Radish, Tarragon Vinaigrette

HOUSE SALAD 10
Mixed Greens, Tomato, Cucumber, Balsamic Vinaigrette

CAESAR SALAD 12
Romaine Lettuce, Grana Padano Cheese, Brioche Croutons, Caesar Dressing

MAINS

FISH OF THE DAY 30
Seasonal Fish, Broccoli Sauce, Rock Crab, Fennel, Frisee, Prosciutto, Clementine, Bread Crumb

CIOPPINO 28
Scallops, Shrimp, Fish, Pen cove Mussels, Levan bread

ROASTED CHICKEN 28
Roasted Chicken Leg, Winter Vegetables, Bulgur Wheat, Rosemary Jus

BEEF SUGO 26
Fresh Pappardelle Pasta, Reggiano, Fresh Herbs

Add a Sunny Side-Up Egg $3

ARCTIC CHAR 25
Crisp Fingerling Potatoes, Parsley Caper Sauce, Rainbow Chard, Lemon

STEAK 35
Sautéed Brussels, Parsnip Puree, Spinach, Red Wine Reduction

917 E. Paseo De Paseo, Los Angeles, CA 90041

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

20% Service Charge on Parties of 6 or more - $3 Substitution or Split Charge
Due to drought conditions; we serve water upon request only.