

DINE L.A. MENU - DINNER

SEPTEMBER 1-18, 2020

Sunday - Thursday 4-10pm, Friday - Saturday 4-11pm

THREE COURSES \$55 WINE PAIRING \$30

FIRST COURSE SELECTION

WILD JUMBO SHRIMP COCKTAIL
traditional cocktail sauce

CRISPY FRIED CALAMARI
harissa aioli and sweet chili sauces

OYSTER SAMPLER
three freshly shucked oysters

Cloudy Bay Sauvignon Blanc, Marlborough, NZ 2019

ENTRÉE SELECTION

WILD ECUADORIAN SWORDFISH
marinated zucchini and caper brown butter

WILD EASTERN SEA SCALLOPS
curried cauliflower, soy brown butter

**FARMED BRITISH COLOMBIAN
ATLANTIC SALMON**
heirloom carrots, vadouvan curry butter

FILET MIGNON 8 oz. DOUBLE R RANCH
with chimichurri sauce + 7

WILD ROSS SEA CHILEAN SEA BASS
cauliflower puree, lemon chutney, hazelnuts
and brown butter + 7

(CHOOSE ONE)

Duckhorn Vineyards Chardonnay, Napa Valley, CA 2018

Heitz Cellar Cabernet Sauvignon, Napa Valley, CA 2014

DESSERT SELECTION

CARAMEL BREAD PUDDING
crème anglaise and red sea salt

KEY LIME PIE
tangerine coulis

Saracco Moscato d'Asti, Piedmont, Italy 2019

Dine-in only. Tax and gratuity additional