

DINE L.A. MENU - DINNER

OCTOBER 1-15, 2021

Daily 4 – 10 pm

THREE COURSES \$75 WINE PAIRING \$35

(all wines subject to change)

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

Left Coast Cellars White Pinot Noir, Willamette Valley, OR 2019

ENTRÉE SELECTION

WILD EASTERN SEA SCALLOPS

curried cauliflower, soy brown butter

WILD COLUMBIA RIVER KING SALMON

farro risotto with lovage and black garlic

WILD ALASKAN BLACK COD (SABLEFISH)

soba noodles, green onions, spiced fish broth

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)

Adaptation by Plumpjack Cabernet Sauvignon, Napa, CA 2017, or

Rombauer Chardonnay, Carneros, CA 2019

DESSERT SELECTION

CARAMEL BREAD PUDDING

crème anglaise and red sea salt

KEY LIME PIE

tangerine coulis

Saracco Moscato d'Asti, Piedmont, Italy 2020

Dine-in only. Tax and gratuity additional