

BUILT



1923

EVELEIGH

LOS ANGELES, CALIFORNIA

- SMALL PLATES -

BUTTER LETTUCE

warm egg yolk, garden herbs

MACHE SALAD

brown figs, parma prosciutto, shaved walnut, ricotta salata

ROAST BUTTERNUT SQUASH

royal trumpet mushrooms, parsley, st agur blue

POT-ROASTED CLAMS

lemon, chili, parsley and aioli

FRIED EGGPLANT SALAD

rice wine, soy and cumin dressing, scallions, cilantro

CRISPY SEASONED SQUID

light preserved lemon mayonnaise, fall leaves

PORK RILLETTES

zucchini, dill pickle, radish and charred toast

- LARGE PLATES -

BEEF RIB-EYE CAP

beets, chanterelles, fresh horseradish, pinot noir sauce

BRAISED BEEF CHEEK

garlic jus, buttered sunchoke, roasted carrots

CRISP PORK BELLY

soft polenta, watercress, shallot & currant salad

ROASTED WHITE FISH

kale, romesco salsa, braised artichoke heart

GRILLED OCEANIC SALMON

warm heirloom baby potatoes, seeds, avocado, cress

FALL PUMPKIN RISOTTO

saffron butter, fried quail's egg

WILD WHITE SHRIMP

sauce vierge, bacon, cauliflower, peppered pecorino

- SIDES -

FINGERLING POTATOES

scallions, mustard, fried capers

BRUSSEL SPROUTS

bacon and cider

RAINBOW CHARD

lemon, olive

ORECCHIETTE MAC & CHEESE

- DESSERTS -

POACHED PEACH

coconut vanilla syrup, brown sugar ice cream, almond praline

WARM BITTER-CHOCOLATE CAKE

chocolate sauce, crème fraiche sorbet, salted honeycomb

YOGURT VANILLA PANNA COTTA

hibiscus gello, frozen pomegranate smash

FROZEN DARK CHOCOLATE SANDWICH

warm rum caramel, banana ice cream