

Herringbone

LOS ANGELES, CALIFORNIA

DINNER MENU · WINTER TWO THOUSAND FOURTEEN

BOWL

Red Kuri Squash Chowder 9~
guanciale, baby celery, fingerling potato

Lobster & Shrimp Bisque 14~
cognac, crème fraîche, lobster cracker

COLD FARE

RAW:

All selections served with:
*roasted tomato cocktail sauce, banyuls
vinegar mignonette, grilled lemon,
tabasco caviar, lemon crème fraîche*

OYSTERS:

West Coast 3~
kusshi, fanny bay, hama hama

East Coast 3~
naked cowboy, old 1871, first encounters

STEAMERS:

Mussels 2~

Cherry Stone Clams 3~

Maine Lobster ½: 25~ / whole: 42~

King Crab Legs 9/each~

Stone Crab Claw 6/each~

The Fisherman 55~
*4 oysters, 4 clams, ½ lobster, 2 stone
claws*

The Whaler 140~
*8 oysters, 8 clams, 8 mussels, 8 stone
claws, 2 king crab legs, 1 whole lobster*

California Caviar M/P~
*yukon gold puffs, chive, crème fraîche,
egg, shallot*

CRUDO:

Hamachi Crudo 19~
*smoked grape, pickled serrano gribiche,
crispy duck skin*

Whole Fish Ceviche 32~
fun for sharing

Lamb & Smoked Salmon Tartare
24~
shallot, caper, egg, pretzel crostini

Chicken Liver Mousse & Caviar 30~
*quince paste, calvados macerated green
apple, brioche*

Live Sea Urchin & Lardo 30~
fine herbs salad, brioche

HOT FARE

Shrimp & Grits 16~
linguica, orange, fennel, nora's chili

Mushroom Arancini 9~

Chicken Fried Uni & Waffles 24~
maple waffle, crab "gravy"

Wood Fried Crab Cake 18~
house pickles, lemon aioli

Carne Asada Fries "SD in LA" 17~
shortrib, avocado, crema, pico, cheddar

Baked Bouchon 14~
tree fruit conserve, cracker

Local Mussels & Lamb Sausage 19~
*saffron tomato broth, smoked paprika,
crusty bread*

Wood Fried Octopus 18~
sweet potato, mojo verde, piquillo pepper

Crispy Calamari 15~
squidink, chorizo aioli, lime

Escargot "Casino" 22~
bacon, brioche, sweet pepper, brown butter

FIELD

Greens & Champagne 9~

Little Gem Caesar 9~

Famgro Farms Kale Salad 14~
house made herb ricotta, French butter pear, red walnut, orange blossom vinaigrette

Baby Beet Salad 14~
smoked almond, citrus, manchego, red cress

Apple & Cheddar Salad 14~
aged cheddar, apple, endive, sherry apple vinaigrette

PLATES

DUCK PROSCIUTTO AMATRICIANA 28~
cavatelli, tomato, onion, fried duck egg

BLACK TRUFFLE TAGLIATELLE 25~
rapini, parmesan, clementine, crisp salsify

BLUE FOOT CHICKEN COQ AU VIN 32~
bacon lardon, mushroom, buttered potato

PACIFIC SWORDFISH "TIPSY" 34~
opal plum, almonds, orange & rosemary, smashed cauliflower

SEARED DIVER SCALLOP 36~
crispy sweet breads, parisian gnocchi, persimmon, sage

KING CRAB PASTA 29~
pappardelle, swiss chard, tarragon butter, bottarga

HERRINGBONE FISH & CHIPS 24~
grilled citrus, sauce gribiche

CRISPY SKIN STEELHEAD TROUT 36~
chorizo onion soubisse, olive brined carrot, celery

LOBSTER THERMADOR 47~
the classic revised, mustard seed, smoked vanilla, bourbon sabayon

10 OZ DRY AGED NEW YORK SIRLOIN 45~
single malt demi, mushroom, pickled red onion, arugula

8 OZ FILET "OSCAR" 50~
king crab, asparagus, "beefy" bernaise

PORK BELLY 34~
wood roasted sunchoke, manila clam, calvados jus, green apple

SIDES 9~

Roasted Cauliflower
hamhock, sage, brown butter, lemon

Brussels
tasso ham, candied pecans, sherry vinegar

Mash
buttery

House Mac n' Taleggio Cheese

Glazed Root Vegetables

WOOD FRIED

Tomato & Hand Stretched Mozzarella 14~

Roasted Beet & Swiss Chard 16~
creamed leeks, thyme, bergamot orange

Pancetta & Egg 17~
kale, fontina

Prosciutto & Burrata 19~
membrillo, bloomsdale spinach

Bacon, Sausage & Salami 20~
tomato, shallot, hand stretched mozzarella

Bone Marrow & Clam 24~
chili flake, arugula

Smoked Salmon 22~
fine herbs mascarpone, caviar, water cress, red onion

Mushroom & Herbs 19~
rosemary cream, onion, chili, kale

The Calabrese 18~
dolce gorgonzola, balsamic fig jam, parsley

MONDRIAN

LOS ANGELES