

MARIO RODRIGUEZ DINNER LAB MENU
November 16, 2013
Los Angeles

Course 1	La Petite Grocery: Lobster Beignets Tarragon Aioli Sea Salt
Course 2	Abuela: salted cod brandade pimenton confit potato pickled shallots
Course 3	Akelarre: Alubias (Bean Stew) Braised Pork Belly Chorizo Español
Course 4	Fatty Crab: Black Pepper Crab Texas Toast Cilantro
Course 5	Gramercy Tavern: Roasted Duck Breast Maitakes Brussel Sprouts Sunchoke Puree Pepitas
Course 6	Alinea: churro spiced chocolate horchata pudding cinnamon chips
Course 7	Mochi Cake - takeaway