

# Mama Lion

## Dinner Menu

### Snacks and Finger Foods

Crispy Avocado Samosa 9  
Smoked Pimenton Ranch Dressing

Isaan Style Sausage 10  
Thai Chili Sauce, Cilantro

Smothered Tater Tots 11  
Braised Shortrib Rogout, Cheddar Cheese

Truffled White Bean Hummus 11  
Warm Flat Bread, Rosemary and Thyme

### Raw

Oysters on the Half Shell  
Half Dozen 18 Full Dozen 36  
Champagne Mignonette | Chili Lime Vinaigrette

Hamachi Tartare 16  
Asian Pear, Korean Chili, Roasted Sesame Vinaigrette

Santa Barbara Uni Tostaditas 18  
Avocado, Grapefruit Salsa, Crème Fraiche

½ oz Osetra Caviar Service 45  
Buckwheat Blini, Traditional Accompaniments

### Shared Appetizers

Young Field Green Salad 12  
Easter Egg Radish, Persian Cucumber, Herbed Ricotta Crostini

Potato and Apple Salad 12  
Sultana Raisins, Hard Cooked Egg, Honey Aioli Dressing

Plancha Seared Gulf Shrimp 15  
Anchovy Butter, Sourdough Croutons, Herb Salad

Seared Foie Gras 25  
Rhubarb Conserve, Grilled Brioche, Watercress

### Shared Mains

Fresh Bucatini Pasta 18  
Asparagus, Braised Leeks, Pork Sausage, 63 Degree Egg

Pan Fried Jidori Chicken Schnitzel 23  
Salad of Brassicas and Greens, Whole Grain Mustard Jus

Plancha Mediterranean Bass 27  
English Peas, Young Carrots, Curried Mussels Jus

10oz Prime New York Steak  
Cast Iron Roasted with Herbs, Sauce Ravigote 35

### Sides

White Asparagus Glazed in Hollandaise, Toasted Sesame 12

Creamy Yukon Potato Puree with Cultured Butter 10

Mushrooms and Snap Peas Roasted in Green Garlic 10

### Desserts

Sweet Cream Panna Cotta 10  
Strawberry Gelee, Candied Ginger, Gingerbread Crumble

Dark Chocolate Pots De Crème 10  
Raspberries, Bourbon Caramel, Chocolate Sable

Classic Souffle 14  
Smoked Apricot and Hazelnut Anglaise

Warm Humboldt Fog Goat Cheese 14  
Honey Beet Preserves, Candied Almonds, Grilled Raisin Bread