



FIRST

- Oyster** | Poached, Uni, Caviar, Tarragon, Champagne
- Hamachi** | Crudo, Asian Pear, Cucumber, White Soy, Cherry Blossom, Sesame
- English Peas** | Blueberries, Strained Yogurt, Mint, Sweet Garlic, Granola
- Strawberry Gazpacho** | Strawberry Ice, Pickled Green Strawberries, Black Pepper, Shiso
- Tomato Tart** | Heirloom Tomato, Burrata, 25-Year Balsamic, Basil, Parmesan
- Farm Egg** | Crispy Potato, Chorizo, Finger Lime, Cilantro

Additional First Course | 16

SECOND

- King Crab** | Mango, Avocado, Fresno Chile, Sorrel, Chicharrón
- Octopus** | Grilled, Peach, Lemon, Mustards, Pickled Pearl Onion, Herbs
- Summer Squash** | Basil, Garlic, Pine Nuts, Pumpernickel, Sumac, Grana
- Agnolotti** | Corn, Black Truffle, Lime, Sheep's Milk Ricotta, Parmesan
- Foie Gras** | Terrine, Beets, Pistachio, Tonka Bean, Rustic Bread
- Steak Tartare** | Farm Yolk, Mustard, Truffle, Chives, Pommes Maxim

Additional Second Course | 19

THIRD

- Line-Caught Halibut** | Shelling Beans, Wax Beans, Tomatillo, Plum, Verjus
- Scallop** | Carrot, Vadouvan Curry, Coconut, Barrel-Aged Fish Sauce
- Artichoke** | Fennel, Bellwether Farms Gnudi, Grapes, Castelvetrano Olives
- Young Chicken** | Breast, Thigh, Foie Gras, Black Truffle, Asparagus, Vin Jaune, Jus Gras
- Suckling Pig** | Loin, Belly, Confit Pressé, Young Lettuces, Cherry, Mustard
- Prime Ribeye** | Dry-Aged, Eggplant, Black Garlic Miso, Onion, Cipollini Jus

Additional Third Course | 35

Three-Course Dinner | 70
Wine or Cocktail Pairings | 40

Chef | Vartan Abgaryan
2016 | Summer

An 18% Service Charge will be added to all checks and paid out to all hourly employees - Any additional tips would be shared by your service team.

If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DESSERT 14

Peaches & Cream | Mascarpone, Black Tea Gel, White Chocolate Crèmeux
Matcha Marshmallow, Candied Lemon Zest

Lemon Curd | Goat Milk Ice, Rhubarb, Basil Oil
Wild Bay Leaf Ice Cream, Cherry Blossom

Caramel Custard | Praline Almonds, Coconut Sorbet
Vanilla White Soy Gelée, Pork & Maple Powder

Chocolate | Crèmeux, Gel, Ganache, Burnt
Yogurt Sorbet

Pastry Chef | Gregory Baumgartner



CLASSIC COCKTAILS 16

FRENCH 75 | Plymouth Gin, Hennessy Cognac,
Lime, Sparkling

COSMOPOLITAN | Ultimate Vodka, Cointreau
Cranberry, Lime

PALOMA | Patron Roca Blanco, Pamplemousse
Grapefruit, Soda

HOTEL NACIONAL | Ron Zapaca 23yr Rum, Giffard Abricot
Pineapple, Lime

VESPER | Plymouth Gin, Belvedere Vodka,
Lillet Blanc

MONTE CARLO | Lot 40 Rye, Benedictine,
Angostura Bitters

ROB ROY | Johnnie Walker Black,
Carpano Antica, Angostura Bitters

ORIGINALS 16

LA NEIGHBORHOOD INSPIRATIONS

BEVERLY HILLS | Sancerre, St. Germain, Suze,
Clear Creek Pear Brandy, Honeydew

MALIBU | Corzo Blanco Tequila, Lillet Rosé,
Giffard Pamplemousse

SANTA MONICA | Brugal & Clement Agricole Blanc Rums,
Dolin Dry, Clear Creek Apple Brandy,
Celery, Ginger, Apple, Mint Lemon

LITTLE TOKYO | Shiso & Cucumber, La Caravedo Pisco,
Nigori Sake, Cherry Blossom Tea, Lemon

HOLLYWOOD | Jalapeño, Grey Goose Vodka, Lillet Blanc,
Sherry, Grapefruit, Lime

DOWNTOWN | Toasted Hazelnut, Old Forester Bourbon,
Cognac, Apricot Demerara

ECHO PARK | La Niña Primario Mezcal,
La Caravedo Pisco, Cinnamon,
Tomatillo-Cilantro Dashi, Pineapple, Lime