



DineLA Restaurant Week Dinner
January 22-27 and January 29- February 3, 2012

First | Choice of:

Farmers' Market Field Greens
Apples, Maple Glazed Hickory Nuts, Huckleberry, Wild Rice Popcorn

See Canyon Apple and Fiscalini Cheddar Soup
Sweet Onion Tart

Santa Monica Chili
Laughing Bird Shrimp, Baja Sea Scallops, Lump Crab, Roasted Garlic, Fava Beans

Main | Choice of:

Catalina Thresher Shark
Ginger Persimmon Nage, Pacific Lobster Mashed Potatoes, Agave Glazed Heirloom Carrots and Beets

Grapevine Smoked Beef Tenderloin
Cold Smoked with a Hint of the Vine, Caramelized Onion, Cognac Beef Marrow Glaze, Artichoke Chips, Black Barley Pilaf

Vegan Tomato Fettuccine Parsnip Alfredo
Artichokes, Asparagus, Mushrooms, Sun Dried Tomato Ragout, Roasted Garlic Parsnip Alfredo

Dessert | Choice of:

Pear and Chestnut Crème Brulée
Pistachio Tuile

Warm Sweet Potato Lasagna
Vanilla Cream, Pecan Caramel



\$34 Plus Tax and Gratuity, 18% Gratuity Will Be Added to Parties of 6 or Greater.
Menus Printed on Eco-Friendly Paper

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