

CLASSIC TOMATO CAPRESE

Lime Basil, Crispy Shallots, Smoked Burrata Cheese, Aged Balsamic Vinegar

-OR-

BIGEYE TUNA TARTARE Cilantro, Calabrian Chili, Sourdough, Avocado

SECOND

PAN SEARED MAINE SCALLOPS Braised Pine Nut Ragu, Parmesan Mousse

-OR-

LOBSTER PAPPARDELLE Maine Lobster, Lobster Sauce, Orange Basil

BBQ RED BEET \mathscr{C} \mathscr{V} Smoked Sun-Dried Tomatoes, Toasted Walnuts, Red Beet Vinaigrette

-OR-

ROASTED WILD STRIPED BASS Aromatic Yogurt Sauce, Coconut Swarnadwipa Spice Butter, Citrus, Herbs

-OR-

SNAKE RIVER FARMS WAGYU EYE OF RIB 🗗 🕙 Sauce Bordelaise, Black Garlic Pudding, Caramelized Onions, Braised Red Endive

FOURTH

BERRIES AND DARK CHOCOLATE 62% Dark Chocolate

-OR-

RED VELVET Cream Cheese, Red Velvet Sponge

EXECUTIVE CHEF, DAMEON EVERS EXECUTIVE PASTRY CHEF, RICCARDO MENICUCCI





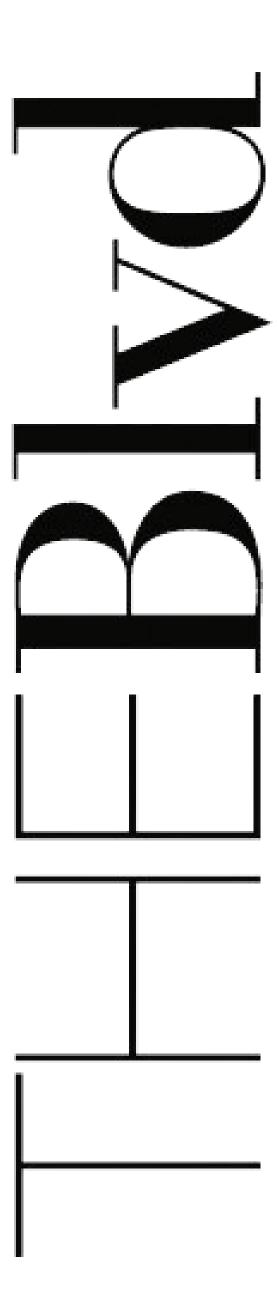






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Menu subject to change. Produce sourced from the local Santa Monica Farmers' Market. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please note, a 20% gratuity is added automatically.



BEVERLY HILLS