

# TASTING MENU

February 2012

## **Caviar**

Quail Egg, Toasted Brioche, Potato Mousse, Watercress Cream

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## **Sea Bass**

Citrus Broth, Lobster Butter, Lightly Pickled Daikon, Speck Ham  
Etude Chardonnay 2009, Carneros

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## **Smoked Lamb**

Baked Root Vegetables, Pea Tendrils, Milk Curd, Dried Tomatoes  
Newton Cabernet Sauvignon 2009, Napa

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## **La Tur**

**Dates, Buckwheat Crisp, Wild Arugula, Apples**

Eberle Muscat Canelli 2009, Paso Robles

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## **Pistachio Dacquoise**

Bubble Gum Meringue, Frozen Citrus Marshmallow, Pistachio Crumble,  
Lemon Grass Sorbet

**TASTING MENU 40/60/80 : WINE PAIRING 30/40/50**  
CHOICE OF 3, 4, OR 5 COURSES

# STARTERS

**The Grant Grill Mock Turtle Soup, Sherry 12**

**Sweet Breads, Almond Crisp, Napa Cabbage, Pancetta, Golden Raisins 18**

**Hamachi, Peppercress, Goat Cheese, Avocado Mousse, Pickled Vegetables 18**

**Farmers Market Greens, Roasted Winter Vegetables, Candied Pecans, Shallot Vinaigrette 12**

**Poached Stuffed Chicken, Smoked Bacon, Sunchoke Puree, Chanterelle Mushrooms,  
Savory Bread Pudding 16**

**Dungeness Crab Risotto, Snap Peas, Capers, Toasted Pine Nuts, Crème Fraiche 16**

**Roasted Beets, Crisp Ricotta, Citrus Curd, Wild Arugula, Apples 13**

CHEF DE CUISINE

CHRIS KURTH

MANAGER-SOMMELIER

JEFF JOSENIANS

## SEA

**California Sea Bass**, Sweet Potato, Cilantro, Baby Red Onions, Tom Yum Broth,  
Beech Mushrooms 30

**Alaska King Salmon**, Pickled Lemon Cucumber, Lima Beans, Spiced Carrot Puree,  
Roasted Squash 30

**Scallops**, Charred Tomatoes, Olives, Thyme, Polenta, Pancetta 31

**Pastrami Spiced Albacore**, Carnarolli Rice, Cipollini Onions, Preserved Lemons, Speck Ham,  
Herbed Yoghurt  
28

## LAND

**Dry Aged Prime Ribeye**, Marrow, King Trumpet Mushrooms, Leeks, Rosemary 45

**Omaha Natural Angus Tenderloin**, Crispy Yukon Potatoes, Bloomsdale Spinach, Nutmeg,  
Parsley Root, Roasted Sweet Onions 38

**Lamb Shank**, Our Fettucine, Maitake Mushrooms, Broccoli, Wild Arugula, Oregano 34

**Niman Ranch Pork Cheeks**, Asian Pears, Swiss Chard, Cipollini Onions,  
Rooftop Garden Tomato Jam 26

**Roasted Winter Vegetables**, Barley, Poached Cherry Tomatoes,  
Pistachio Oil 24

## SIDES

**Creamed Corn**      **Roasted Vegetables**      **Swiss Chard**  
6

**Crab Risotto**      **Duck Confit Potatoes**  
12

### Our Produce Sources

The US Grant Hotel Rooftop Garden  
Santa Monica Farmer's Market  
Crow's Pass Farms, Temecula

*Consuming raw or under-cooked meat, eggs, and/or fish cooked to order may increase your risk of food-borne illness.*