

# IVORY

ON SUNSET

SMALL BITES	Warm Olives <i>citrus oil</i>	8-
	House Artisan Bread <i>focaccia, ciabatta and parmesan grissini, evoo, and balsamic</i>	10-
	Roasted Artichoke Dip <i>pine nuts, sun blushed tomatoes, mint, toasted ciabatta</i>	9-
	House Made Buttermilk Ricotta <i>basil oil, toasted ciabatta</i>	10-

BEGINNINGS	Eggplant Parmigiana <i>fior di latte</i>	14-
	Braised Meatballs <i>goats cheese, toasted ciabatta</i>	14-
	Crispy Fried Stuffed Squash Blossoms <i>bagna cauda</i>	15-
	Crispy Calamari <i>marinara</i>	18-
	Antipasti <i>selection of meats and cheeses with condiments</i>	25-
	Creamy Polenta <i>wild mushroom sugo, preserved truffle</i>	12-

RAW BAR	Piatti di Frutti di Mare <i>oysters, shrimp, lobster, clams</i>	95-
	Oysters <i>east coast and west coast</i>	1/2 dozen 25- / dozen 50-
	Crab, Lobster, or Shrimp Cocktail <i>cocktail sauce, lemon</i>	20-
	Tuna Tartare <i>lemon puree, avocado</i>	18-
	Yellowtail Crudo <i>local citrus</i>	16-
	Filet Steak Tartare <i>truffled aioli, quail egg yolk</i>	19-

## ENTRÉES

Whole Boneless Branzino	40-
<i>fennel salad, salsa verde, orange segments</i>	
Searred Halibut	42-
<i>pepperonata agro dolce, almonds</i>	
Prawns	38-
<i>white wine, parsley, calabrian chili</i>	
Old School Organic Chicken Parmesan	30-
<i>fior di latte, arugula and tomato salad</i>	
Grilled Bone-In 18oz Ribeye	48-
<i>potato crema</i>	
Grilled Bone-In 18oz NY Strip	50-
<i>porcini dry rub, potato crema</i>	
Grilled 8oz Filet Steak	45-
<i>herb butter, potato crema</i>	

## GREENS

Classic Caesar Salad <i>anchovy dressing, ciabatta croutons</i>	14-
Heirloom Tomatoes, Mozzarella Salad <i>torn basil</i>	16-
Beet and Sheep's Feta <i>pistachio dressing</i>	16-
House Chopped Salad <i>champagne vinaigrette</i>	17-
Rustic Panzanella Salad <i>tomato jam</i>	14-
Ancient Grains, Local Vegetables <i>green goddess</i>	15-

## HOUSEMADE PASTA

Spaghetti Cacio e Pepe	22-
<i>parmigiano, pecorino romano</i>	
Gnocchi alla Vodka	22-
<i>creamy tomato sauce, whipped ricotta</i>	
Pappardelle Bolognese	26-
<i>shredded pecorino, basil</i>	
Linguine Vongole	27-
<i>white wine, calabrian chili, cherry tomatoes</i>	
Saffron Fusilli & Lobster	28-
<i>blistered tomatoes, shaved fennel, pangrattato</i>	
Crab & Pea Risotto	28-
<i>dungeness crab, pea tendrils</i>	
Ricotta Agnolotti	20-
<i>charred corn, preserved truffles</i>	
Beet Ravioli	22-
<i>goat cheese, toasted hazelnuts, fresh horseradish</i>	

## SIDES

Crispy Potatoes <i>black garlic, chive, creme fraiche</i>	10-
Wilted Spinach <i>pepperoncino, garlic, toasted black pepper</i>	10-
Charred Broccolini <i>anchovy dressing</i>	10-
Brussels Sprouts <i>cispy pancetta, mustard seed</i>	10-

## DINNER

MONDRIAN LOS ANGELES