

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>goat cheese, toasted ciabatta</i>	14-
	Crispy Calamari <i>marinara</i>	16-
	Antipasti <i>selection of meats and cheeses with condiments</i>	25-

RAW BAR	Oysters <i>east coast and west coast</i>	1/2 dozen 25- / dozen 50-
	Shrimp Cocktail <i>cocktail sauce, lemon</i>	20-
	Tuna Tartare <i>lemon puree, avocado</i>	18-

ENTRÉES

Sam's Burger <i>pancetta, fontina, brioche bun</i>	20-
Searred Salmon <i>pepperonata agro dolce, marcona almonds</i>	28-
Organic Chicken Parmesan <i>fior di latte, arugula and tomato salad</i>	20-

GREENS

Add: Chicken 8- / Steak, Shrimp, or Salmon 12-

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-

SIDES

Crispy Potatoes <i>black garlic oil, chives, 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, honey mustard dressing</i>	10-

HOUSEMADE PASTA

Spaghetti Cacio e Pepe <i>parmigiano, pecorino romano</i>	22-
Pappardelle Bolognese <i>shredded pecorino, basil</i>	26-
Linguine Vongole <i>parsley, white wine, calabrian chili</i>	27-
Ricotta Agnolotti <i>charred corn, preserved truffle</i>	20-

LUNCH

MONDRIAN LOS ANGELES