

IVORY

ON SUNSET

\$75

AMUSE

Sun choke

FIRST COURSE

BURATTA

Heirloom tomatoes, basil, balsamic

SCALLOPS

Celery root, spiced apple, chicken crumb

CHICKEN LIVER PARFAIT

Fig vincotto, toasted ciabatta

WILD MUSHROOM SOUP

Truffle, mascarpone, olive oil

SECOND COURSE

ROAST SIRLOIN OF BEEF

Dauphinoise potatoes, roast Cipollini onions, spinach, red wine reduction

SEARED WILD SALMON FILLET

Herb crushed potatoes, Brussel sprouts, sauce vierge

ORGANIC CHICKEN

Wild mushrooms, fregola, heritage carrots, cranberry jus

RISOTTO

Spiced squash, thyme, parmesan

DESSERT

FLOURLESS GOOEY CHOCOLATE CAKE

Blood orange, chocolate soil, orange ice cream

VANILLA PANNA COTTA

Pomegranate, gingerbread crumb, sorrel

MULLED WINE POACHED PEAR AND ALMOND TART

Amaretti, pistachio ice cream, mulled syrup

CHRISTMAS 2018
MONDRIAN LOS ANGELES