

IVORY

ON SUNSET

BEGINNINGS	House Bread <i>focaccia, ciabatta, parmesan grissini</i>	10-
	Warm Olives <i>citrus oil</i>	8-
	Antipasti <i>selection of meat and cheeses served with giardinera vegetables</i>	25-
	Eggplant Parmigiana <i>fior di latte</i>	14-
	Braised Meatballs <i>goats cheese, toasted ciabatta</i>	14-
	Crispy Calamari <i>calabrian chili aioli</i>	18-
	Creamy Polenta <i>braised short ribs, gremolata</i>	19-
	Grilled Octopus <i>potato crema, confit tomatoes, caper and olive soffrito</i>	19-

CROSTINI	Stracciatella <i>creamy mozzarella, sun-dried tomatoes, basil</i>	12-
	Barbabetola <i>baby beets, goat cheese, pistachios, balsamic</i>	12-
	Steak Tartare <i>cured egg yolks, preserved truffles</i>	18-
	Roasted Artichoke <i>sun blushed tomatoes, pine nuts, mint</i>	10-

RAW	Oysters <i>east coast and west coast</i>	1/2 dozen 25- / dozen 50-
	Shrimp Cocktail <i>cocktail dressing, lemon</i>	20-
BAR	Yellowtail Crudo <i>local citrus</i>	16-
	Tuna Tartare <i>lemon puree, avocado</i>	18-

ENTRÉES

Whole Boneless Branzino 40-
fennel salad, salsa verde, orange segments

Seared Halibut 38-
haricot vert, wild ramp pesto, tapenade, concentrated tomatoes

Scallops 36-
patty pans, corn, guanciale, peas

Organic Chicken Breast 30-
semolina gnocchi, charred asparagus, chicharron

Filet Steak 8oz 45-
marble potatoes, wilted spinach, truffle zabaglione

Grilled Bone-In 18oz Ribeye 48-
potato crema, thyme

Grilled 18oz NY Strip 48-
potato crema, thyme

GREENS

Caesar Salad *anchovy dressing, ciabatta croutons, soft boiled egg* 14-

Heirloom Tomatoes, Mozzarella Salad *torn basil* 16-

House Chopped Salad *champagne vinaigrette* 17-

Arugula Salad *balsamic dressing, roasted pine nuts, shaved pecorino* 15-

Ancient Grains & Local Vegetables *green goddess* 15-

HOUSEMADE PASTA

Spaghetti Cacio e Pepe 22-
black pepper, parmigiano, pecorino romano

Gnocchi 28-
duck sausage, broccoli rabe, parmigiano, seasonal mushrooms

Pappardelle Bolognese 26-
beef, veal, pork, pecorino

Herb Tagliatelle 27-
clams, white wine, cherry tomatoes, tuscan kale, garlic crumbs

Saffron Fusilli & Lobster 30-
blistered tomatoes, shaved fennel, parsley crumbs

Crab & Pea Risotto 28-
dungeness crab, pea tendrils

Ricotta Agnolotti 20-
charred corn, preserved truffles

Beet Ravioli 22-
goat cheese, toasted hazelnuts, horseradish

CONTORNI

Roasted Heirloom Carrots *mascarpone, hazelnut granola* 10-

Crispy Potatoes *black garlic, chives, creme fraiche* 10-

Charred Broccolini *anchovy dressing* 10-

Brussels Sprouts *crispy pancetta, honey mustard dressing* 10-

Asparagus *truffle zabaglione, cured egg yolk* 12-

DINNER

MONDRIAN LOS ANGELES

Executive Chef: Neil O'Connell

Chef de Cuisine: Jan Claudio

20% gratuity will be automatically charged on parties of 6 or more

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC