

# IVORY

ON SUNSET

BEGINNINGS	<b>House Bread</b> <i>focaccia, ciabatta, parmesan grissini</i>	10-
	<b>Warm Olives</b> <i>citrus oil</i>	8-
	<b>Antipasti</b> <i>selection of meat and cheeses served with giardinera vegetables</i>	25-
	<b>Eggplant Parmigiana</b> <i>fior di latte</i>	14-
	<b>Braised Meatballs</b> <i>goat cheese, toasted ciabatta</i>	14-
	<b>Crispy Calamari</b> <i>calabrian chili aioli</i>	18-
CROSTINI	<b>Stracciatella</b> <i>creamy mozzarella, sun-dried tomatoes, basil</i>	12-
	<b>Roasted Artichoke</b> <i>roasted tomatoes, pine nuts, mint</i>	10-
RAW	<b>Oysters</b> <i>east coast and west coast</i>	1/2 dozen 25- / dozen 50-
BAR	<b>Shrimp Cocktail</b> <i>cocktail dressing, lemon</i>	20-
	<b>Tuna Tartare</b> <i>lemon puree, avocado</i>	18-

## ENTRÉES

<b>Seared Salmon</b>	26-
<i>haricot vert, wild ramp pesto tapenade, concentrated tomatoes</i>	
<b>Organic Chicken Parmesan</b>	20-
<i>fior di latte, arugula and tomato salad</i>	
<b>Sam's Burger</b>	20-
<i>bibb lettuce, tomato, red onion, pickle, cheddar cheese, secret sauce</i>	

## GREENS

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

<b>Caesar Salad</b> <i>anchovy dressing, ciabatta croutons, soft boiled egg</i>	14-
<b>Heirloom Tomatoes &amp; Mozzarella Salad</b> <i>torn basil</i>	16-
<b>House Chopped Salad</b> <i>champagne vinaigrette</i>	17-
<b>Arugula Salad</b> <i>balsamic dressing, roasted pine nuts, shaved pecorino</i>	15-
<b>Ancient Grains &amp; Local Vegetables</b> <i>green goddess</i>	15-

## CONTORNI

<b>Crispy Potatoes</b> <i>black garlic oil, chives, creme fraiche</i>	10-
<b>Charred Brocolini</b> <i>anchovy dressing</i>	10-
<b>Brussels Sprouts</b> <i>cispy pancetta, honey mustard dressing</i>	10-

## HOUSEMADE PASTA

<b>Spaghetti Cacio e Pepe</b>	22-
<i>black pepper, parmigiano, pecorino romano</i>	
<b>Pappardelle Bolognese</b>	26-
<i>beef, veal, pork, pecorino</i>	
<b>Herb Tagliatelle</b>	27-
<i>clams, white wine, cherry tomatoes, tuscan kale, garlic crumbs</i>	
<b>Ricotta Agnolotti</b>	20-
<i>charred corn, preserved truffle</i>	

## LUNCH

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