



DINE LA JULY 2017

dine la
lunch

monday thru friday
11:30 to 3:00pm

\$25

first course
choose one:

two cheese & charcuterie plate

spanish fried chicken,
romesco aioli & chili-cumin butter

second course
choose one:

farmer's lunch
roasted vegetables, muhammara, chickpea purée, burrata & grilled toast

flaked albacore salad
with lemongrass sambal, raw bok choy & mizuna

roast turkey focaccia sandwich
with mozzarella, green harissa, avocado & castelvetranos
with salad or fries

add a dessert \$6

butterscotch pot de crème
with fleur de sel & salted cashew cookies

bittersweet chocolate torta
with coffee cream, medjool dates, candied hazelnuts & almonds

crème fraîche plum cake
pistachios & vanilla ice cream



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to start

goat cheese & arugula pesto focaccia with sun dried tomatoes
spanish fried chicken, romesco aioli & chile-cumin butter
two cheese & charcuterie plate with accompaniments

salads

salad *three sisters*, yellow tomato confit & pumpkin seed oil
market lettuce, avocado, cherry tomatoes & basil-buttermilk dressing
melon & stone fruit, burrata, speck, aleppo, lime & basil

fish, meat and more

soft polenta, wild mushrooms, mascarpone, gremolata & swiss chard
sea bass, skordalia, cucumber, purslane & preserved lemon labneh
pork belly, chicories, ancho-almond salsa & pickled nectarines
grilled hanger steak, watercress & cherry tomato chimichurri

dessert

crème fraîche plum cake, pistachios & vanilla ice cream
bittersweet chocolate torta with coffee cream, medjool dates,
candied hazelnuts & almonds
butterscotch pot de crème with fleur de sel & salted cashew cookies

\$49 per person
exclusive of beverages, taxes & gratuity



a 3.5% charge is added to all checks to cover the cost of full health care benefits for our employees.
thank you for supporting a healthier & happier restaurant staff.
if you would like this charge removed, please let us know.