

FELLOW

WESTWOOD, CA

Summer, 2019

Start Here

- MARINATED ALOREÑA OLIVES** Fennel Seeds, Celery Leaves, Orange Zest, Fresno Chilis, Spanish Olive Oil {v, gf} \$8.00
- PRIME SIRLOIN CAP TARTARE** Italian Summer Truffle, Quail Egg Yolk, Fried Grifoni Mushrooms with Parmigiano Reggiano {gf on request} \$22.00
- TOM-AVO TOAST** Garlic Toast, Heirloom Tomato, Avocado, Spanish Olive Oil {v} \$10.00
- SWEET CORN GAZPACHO** Avocado, Cucumber, Pumpkin Seed Oil, Cherry Tomato {v, gf} \$11.00
- CRISP SHRIMP & SQUID** Squid & Wild Shrimp, Light White Wine Batter, Arugula, Lemon \$17.00

Veggie Might

- PAN-ROASTED CARROTS & PEARL ONIONS** Brown Butter, Local Honey, Poppy Seeds, Pea Tendrils, Hazelnut Oil {veg, gf, v on request} \$11.00
- BEETROOT & BEET GREENS** Yukon Gold Skordalia, Kalamata Olive, Lemon {v, gf} \$10.00
- CHARRED CAULIFLOWER & ROMANESCO** Caper-Shallot Dressing, Crispy Buckwheat, Petite Pink Ice Watercress {v, gf} \$10.00
- ROASTED BRUSSELS SPROUTS** Salmoriglio Sauce, Marsala-Soaked Golden Raisins, Pine Nuts {v, gf} \$9.00

Principals

- ORA KING SALMON** French Lentil-Vegetable Salad with Crème Fraîche, Pernod-Tinged Castelvetro Olive Emulsion {gf} \$31.00
- GRILLED HALF MARY'S CHICKEN** Heirloom Tomato Panzanella Salad, Olio Santo \$24.00
- PAN-ROASTED PRIME ONGLET STEAK** Bordelaise Sauce, Yukon Gold Potato Gratin {gf} \$34.00
- PANSOTI & SALSA DI NOCI** Ligurian-Style Ravioli with Bellwether Farms Ricotta, Dandelion, Chard & Spinach, Walnut Sauce, Brown Butter {veg} \$20.00
- FELLOW BURGER** Freshly-Ground, Gruyere, Red Wine Onion, Aioli, Arugula, Polenta Fritta, Cornichon \$19.00
- IMPOSSIBLE FELLOW BURGER** Gruyere, Red Wine Onion, Aioli, Arugula, Polenta Fritta, Cornichon {veg, v on request} \$22.00
- PAN-FRIED DUROC PORK CHOP** Calvados Pan Sauce, Mustard Flower Gremolata, Polenta Fritta \$33.00

Salads

- WILTED BABY KALE & FRISÉE** Pine Nut Vinaigrette, Warm Lardons, Radish, Nectarine, Comté {gf, v on request} \$14.00
- SPINACH** Quick-Pickled Beetroot, Cucumber, Hemp Dressing, Crispy Sweet Potato Nest {v, gf} \$11.00
- LITTLE GEMS CAESAR** Traditional Dressing, White Anchovies, Parmigiano Reggiano, Borghesi Croutons {gf or v on request} \$13.00
- BURRATA DI BUFALA & HONEYDEW MELON** Watercress, Basil Oil, Lime Salt, Black Pepper {veg, gf} \$16.00

Shared

- LAMB ALBONDIGAS** Meatballs in Amontillado Demi-Glace, Local Honey, Garlic Flowers, Duck Fat Toast \$23.00
- CRISPY PORK SPARE RIBS** Mojo Picon, English Pea Salad {gf} \$15.00
- PROVENCAL TOFU BROCHETTES** Eggplant & Zucchini, Tomato Coulis, Haricots Verts {v, gf} \$10.00
- FLASH-SEARED SEA SCALLOPS** Fennel Confit, Pink Grapefruit, Fresno Chilis, Chive Oil, Meadow Sorrel {gf} \$19.00