



# DINE LA 2025 DINNER MENU

## \$55 PER PERSON

NOT INCLUDING TAXES OR GRATUITY

Available: Sunday - Thursday 4 - 10pm, Friday & Saturday 4 - 11pm

### FIRST COURSE

(CHOICE OF)

#### SOUP OF THE DAY

chef's daily selection

#### BELGIAN PEAR ENDIVE SALAD (GF)

pear, gorgonzola bleu, frisee, arugula, candied pecans, apple cider vinaigrette

### SECOND COURSE

(CHOICE OF)

#### WAGYU MEATBALLS

marinara, parmigiano reggiano, grilled bread

#### MUSHROOM ARANCINI

crispy risotto rounds, wild mushrooms, herb truffle sauce

#### BRUSSELS SPROUTS (GF, VO)

roasted with almonds, raisins, balsamic

#### HAMACHI SASHIMI CARPACCIO

yuzu aji amarillo ponzu, cherry tomato, celery, cucumber, cilantro, lemon oil

### THIRD COURSE

(CHOICE OF)

#### CHICKEN PARMESAN

marinara, mozzarella, mash potatoes

#### FILET MIGNON (+\$15) (r)

truffle mashed potatoes, asparagus, truffle sauce

#### PESTO GENOVESE LINGUINE (V)

basil, bamboo shoot, pecans

#### ROASTED SALMON

tzatziki, vegetable cous cous, grilled broccolini

### DESSERT

(CHOICE OF)

#### CHOCOLATE LAVA CAKE

vanilla gelato, caramel, fresh berries

#### GELATO/SORBET

ask your server for flavors of the day



(V) - Vegan, (VO) - Vegan Option, (GF) Gluten-Free, (r) - consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server of any dietary restrictions.