



# Dinner 2019

## snack

SHIBUMI OYSTERS LIGHTLY GRILLED SMOKED SALT AND CHERRY BLOSSOM MIGNONETTE — 26

PUFFED ONION WITH MOLE, AVOCADO AND QUESO FRESCO — 8

CRISPY FINGERLING POTATOES WITH SEAWEED HOLLANDAISE — 8

DUCK CONFIT BUNS WITH SHRIMP MAYONNAISE AND B&B PICKLES — 14

## chilled

AGUACHILE OF LOCAL FISH WITH SUMMER VEGETABLES, MANGO AND LIME — 18

SCALLOP CRUDO WITH LEMONGRASS, ALMOND MILK AND GALANGAL — 21

LITTLE GEM LETTUCE AND GREEN PAPAYA SALAD WITH CUCUMBER, COCONUT AND SORREL — 14

BEET TOAST WITH BURRATA, PICKLED CHERRY AND PISTACHIO — 18

## fire

CARROTS AND CARAMBOLA WITH COCONUT AND EXOTIC SPICES — 16

SMOKED AND GRILLED CAULIFLOWER WITH HIBISCUS CHILI JAM, FRIED EGG — 17

CAPE CANAVERAL ROYAL RED SHRIMP WITH ANSON MILLS RICE GRITS AND LINGUIÇA — 24

SWORDFISH GENTLY WARMED BY THE FIRE WITH A SAUCE MADE FROM THE BONES — 29

WAGYU BEEF BAVETTE BLACK GARLIC, CHARRED ONIONS, CRISPY POTATOES AND CHANTERELLES — 35

## feast

SMOKED & GRILLED WHOLE LAMB SHOULDER WITH CILANTRO & BLACK VINEGAR CHIMICHURRI — 108  
SERVES 4-6

LIMITED AVAILABILITY

30 OZ. 60 DAY DRY-AGED PRIME BEEF RIB EYE — 98

SERVES 2-3

## dessert

PASSIONFRUIT SUNDAE WITH FROZEN YOGURT AND CELERY ROOT — 11

BLACK SESAME LAYER CAKE WITH CHOCOLATE SORBET — 12

CHEESECAKE WITH BEET, RASPBERRY, AND WHITE CHOCOLATE — 10

## Chef-In-Residence

ARI TAYMOR — *Little Prince, Los Angeles*

Executive Chef

BRIAN VAUGHN

Pastry Chef

KARLA HERNANDEZ





# *Le Porc / The Pig*

SOPHIE CALLE

*It is a silly story. I was about thirty: A man phoned to say that he and I were making similar work and should meet. I always worry I might miss out on something so I agreed. When he arrived he told me his art consisted of stopping women in the street and asking them to sleep with him. Well he said, wasn't one of my projects all about getting strangers to spend time in my bed? He told me he was taking me to a barbecue. I spent the whole evening playing the maid, grilling sausages, serving and cleaning up. Time goes by faster when you're busy: Later he dropped me off outside my door. He leaned in to me and sought my lips. I pushed him away. "What makes you think I'd want to kiss you?" I protested. "Well, anyway, he answered, you eat like a pig". Even today, after all these years, his words haunt me. I can't remember a thing about him, yet he's still sitting at my table".*



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. You are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.*