

# Dinner

## SNACKS

### EAST & WEST COAST OYSTERS

½ dozen \$18 / 1 dozen \$36

### LING COD BRANDADE \$16

Black Truffle & Whipped Tofu

### SMOKED TAHINI SPREAD \$13

Falafel & Pickled Cherries

### HERBED LABNE \$12

Summer Fruits

### HOUSE MADE CHARCUTERIE

BOARD \$29

Country Duck Pâté, Pork Rillettes,  
Chicken Liver-Foie Gras Mousse

### ICE BOX VEGETABLE CRUDITÉS

\$24 for two /\$42 for four

Green Goddess & Aglio Olio

### YELLOW BEET HUMMUS \$12

Basil Yogurt & Spiced Walnuts

### FENNEL & ZA'ATAR

PARKER HOUSE ROLLS \$3

Vermont Butter

### GOAT CHEESE STUFFED

SQUASH BLOSSOMS \$15

Chilies, Lime, Salsa Roja

### THE GEORGIE OSSETRA

CAVIAR SERVICE \$MP

Traditional & Non-Traditional

Garnishes, Buckwheat Blini

## COCKTAILS

### SAKE VERDE \$16

Dassai 39 Junmai Diaginjo Sake,  
Titos Vodka, English Cucumber,  
Fresh Lime Juice, Beet Sugar Water,  
Moscato D'asti

### HOLLYWOOD PARK \$21

Knob Creek Bourbon,  
Fresh Lime Juice, Simple Syrup, Mint,  
Hennessy V.S.O.P. Cognac

### AVOCADO DAQUIRI \$18

Bacardi Light, Fresh Lime Juice,  
Beet Sugar Water, Avocado Purée,  
Lime Wedge

### GEORGIE GERBER \$19

Casamigos Blanco Tequila,  
Gerber's Peach Baby Food,  
Fresh Lime Juice,  
Agave Nectar, Egg White

### FEEL THE BEET \$19

Ketel One Vodka, Cointreau,  
Fresh Lime Juice, Beet Juice,  
Beet Sugar Water, Orange Peel

### ENGAGED & CANT-ALOUPE \$18

Barsol Pisco Mosto Verde,  
Fresh Cantaloupe, Fresh Lime Juice,  
Beet Sugar Syrup, Egg White,  
Angostura Bitters

### PEPPERDIME \$17

Tanqueray Ten Gin, Benedictine,  
Fresh Lemon Juice, Grapefruit, Acacia  
Honey-Syrup, Red Bell Pepper,  
Jalapeño Slice

### MARTINI CART \$21/PP

Frozen, Bottle Strength Martinis  
Olive or Flamed Lemon Twist

## BEERS

ST. PAULIE GIRL *non-alcoholic*, Germany \$8

BECKS *non-alcoholic*, Germany \$8

CHIMAY Cinq Cent 750mL, Belgium \$22

COEDO Shikkoku, Japan \$20

SAISON DUPONT, Belgium 500mL \$15

MORETTI "LA ROSSA", Italy \$7

BALADIN "NORA" ALE, Italy 750mL \$60

OLD SPECKLED HEN, England \$10

## SOFT DRINKS

Bundaberg Ginger Beer \$8

Bundaberg Root Beer \$8

Mexican Coke, Diet Coke, Sprite \$6

## WINES BY THE GLASS

### SPARKLING

FANTINEL Prosecco, Veneto, Italy NV

\$15

BILLECART-SALMON Brut, Champagne, France NV

\$29

RUINART Brut Rosé, Champagne, France NV

\$35

### ROSÉ

CLOS SOLENE "La Rose" Paso Robles, California 2015

\$16

CHÂTEAU SAINT MAUR "L'Excellence", Provence, France 2015

\$25

CHÂTEAU D'ESCLANS "Whispering Angel", Provence, France 2015

\$19

### WHITE

COMTES DE SAINT MARTIN Chardonnay, Burgundy, France 2014

\$16

ROBERT GILLIARD "Les Murettes" Fendant, Valais, Switzerland 2014

\$20

ZEITGEIST CELLARS Trousseau Gris, Russian River Valley 2014

\$18

DOMAINE ZIND-HUMBRECHT Pinot Gris "Calcaire", Alsace, France 2014

\$21

FAR NIENTE Chardonnay, Napa Valley 2014

\$25

BEN HAINES Marsanne, Warramunda Vineyard, Australia 2012

\$21

PASCAL JOLIVET Sancerre, Loire Valley, France 2014

\$18

### RED

TAKEN WINE CO. Pinot Noir, "Complicated", Sonoma, California 2014

\$18

GUIGAL Gigondas, Rhône Valley, France 2011

\$22

NICORA "Buxom" Red Blend, Paso Robles, California 2013

\$23

CHÂTEAU TOUR GRAND-FAURIE Saint-Emilion Grand Cru, Bordeaux 2009

\$20

DAOU "Seventeen Forty" Red Blend, Paso Robles 2013

\$25

HEITZ CELLAR Cabernet Sauvignon, Napa Valley, California 2012

\$26

BARTOLOME VERNET "Primitiu De Bullmunt", Priorat, Spain 2005

\$19

NOEMIA A-LISA Malbec, Pantagonia, Argentina 2012

\$16

## CORAVIN WINES BY THE GLASS

*The Coravin® System allows us to pour these coveted high-end wines by the glass, without pulling the cork. Its innovative design keeps wine safe from any oxidation, allowing it to continue to age naturally, giving us the freedom to pour several pours, from any bottle, at any time.*

### WHITE

MORAGA Sauvignon Blanc, Bel Air, California 2006

3oz 5oz

\$21 \$37

PHILLIPPE COLIN Chassagne-Montrachet, Burgundy, France 2011

\$20 \$34

HUDSON Chardonnay, Napa Valley, California 2013

\$21 \$37

DOMAINE EMILE BEYER Riesling Grand Cru, Alsace, France 2012

\$19 \$33

QUERCIBELLA "Batâr", Tuscany, Italy 2012

\$26 \$44

### ORANGE

VODOPIVEC Vitovska Amphora, Friuli-Venezia Giulia, Italy 2006

3oz 5oz

\$23 \$39

COS PITHOS BIANCO Sicily 2011

\$12 \$21

### RED

JEAN GRIVOT Nuits Saint Georges, "Les Charmes", Burgundy 2011

3oz 5oz

\$31 \$53

CHÂTEAU RAUZAN SÉGLA, Margaux, Bordeaux, France 2004

\$41 \$70

OCCIDENTAL Pinot Noir, Sonoma Coast, California 2013

\$23 \$38

THE MASCOT Cabernet Sauvignon, Napa Valley, California 2010

\$37 \$62

BEEKEEPER CELLARS Zinfandel, Sonoma County, California 2012

\$20 \$34

MARCHESI ANTINORI "Tignanello", Tuscany, Italy 2012

\$39 \$66

ALLEGRI AMARONE della Valpolicella, Veneto, Italy 2010

\$20 \$34

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

# Dinner

## STARTERS

HEIRLOOM TOMATO & STONE  
FRUIT GAZPACHO \$16  
Smoked Olive Oil Gelato & Basil

HAMACHI CRUDO \$21  
Cucumbers, Cherry Tomatoes,  
"Aguachile"

YELLOWFIN TUNA "POKE" \$20  
Sugar Snap Peas, Furikake, Sesame

GRILLED SPANISH OCTOPUS \$23  
Smoked Yogurt, 'Nduja Vinaigrette,  
Olive Oil Poached Potatoes

STEAK TENDERLOIN TARTARE \$24  
In the Classic Style with  
Garlic Sourdough

DISTEFANO BURRATA \$19  
Grilled Treviso, Pancetta Vinaigrette,  
Caramelized Figs, Aged Balsamic

HEIRLOOM CARROT  
& ENDIVE SALAD \$16  
Dates, Labne, Harissa Vinaigrette

NATIVE BIBB LETTUCES \$16  
French Vinaigrette, Avocado, Pickled  
Lemon Cucumbers

MEXICAN SHRIMP  
& GRILLED AVOCADO \$24  
Salsa Roja & Cotija Cheese

THE GEORGIE WEDGE \$16  
Baby Iceberg, Sugar Snap Peas,  
Horseradish, Roquefort Dressing

BUFFALO MOZZARELLA \$17  
Dry Farmed Early Girl Tomatoes, Chili  
Eggplant, Arugula

## ENTREES

ROASTED JIDORI CHICKEN \$29  
Green Olives, Harissa, Artichokes

ROASTED DIVER SCALLOPS \$36  
Grilled Leeks, Chanterelle Mushrooms,  
Egg Vinaigrette

BRAISED SHORT RIB OF BEEF \$37  
Charred Red Cabbage, Serrano Chiles, Toasted Peanuts

DOVER SOLE \$59  
Morels & Pickled Ramps

ROASTED ALASKAN HALIBUT \$37  
Charred Baby Bok Choy, Shishito Peppers, Miso Aioli

DRY AGED CREEKSTONE FARMS NY STRIP \$56  
Shallot Confit & Watercress

ARROZ CON PATO \$36  
Spiced Duck Breast, Braised Leg,  
Black Forbidden Rice, Pickled Mango

SANTA BARBARA SEA BASS \$33  
Green "Mole", Manila Clams, Patty Pan Squash

## PASTA

FRUITS DE MER CARNAROLI RISOTTO \$35  
Cherry Tomatoes, Tarragon, Lemon

FRESH SPAGHETTI & VEAL MEATBALLS \$25  
San Marzano Tomato, Basil, Parmigiano Reggiano

HEN EGG TAGLIOLINI \$26  
Santa Barbara Sea Urchin & Meyer Lemon

CACIO E PEPE AGNOLOTTI \$28  
Parmigiano Reggiano & Summer Truffles

EGGPLANT MEZZALUNA \$24  
Cherry Tomatoes & Calabrian Chili

## FOR TWO

DRY AGED CREEKSTONE FARMS  
TOMAHAWK \$59/PP  
Shallot Confit, Watercress, Noble Sherry Vinegar

## SIDES

FORAGED MUSHROOMS \$13  
Black Garlic Agliata & Toasted  
Buckwheat

BROCCOLI DI CICCIO \$12  
Anchovy Vinaigrette &  
Pine Nut Breadcrumbs

CRISPY FINGERLING POTATOES \$11  
Parmigiano Reggiano, Parsley,  
Charred Scallions

ROASTED CAULIFLOWER \$12  
Freekah & Chermoula

BRENTWOOD CORN RAGOUT \$12  
Chilies, Lime, Cotija Cheese