

SMALL BITES

Fennel & Za'atar Parker House Rolls \$3

Vermont Butter

East & West Coast Oysters

½ dozen \$18 / 1 dozen \$36

Soy Ginger Glazed Chicken Wings \$16

Scallions & Smoked Sesame Seeds

Cured Meats \$25

Chef's Selection & Accompaniments

Shrimp Cocktail \$24

Cocktail Sauce & Yuzu Aioli

Caesar Salad \$17

Little Gem, Garlic Croutons, Parmigiano Reggiano

Tuna Tartare \$20

Dressed with Avocado, Chilies, Sesame Seeds, Cilantro

Mezze Trio \$29

Beet Hummus, Eggplant, Labne, Zatar Spiced Pita, Vegetables

Artisan Cheeses

Seasonal Garnishes & Accompaniments \$26 for four / \$8 for one

Ice Box Vegetable Crudités \$24

Green Goddess & Aglio Olio

The Garden Bar Burger \$25

Cabot Cheddar, Crispy Shallots, The Garden Bar Sauce
Choice of Bibb Lettuce or Steak Fries

The Georgie Club \$21

House Made Turkey, Tomatoes, Avocado, Bacon, Herb Aioli

Tomato Arancini \$15

Basil & Parmigiano Reggiano

SWEETS

Mexican Chocolate Budino \$12

Coconut Whipped Cream & Sesame Crunch

Tabitian Vanilla Panna Cotta \$13

Wild Strawberry-Balsamic Compote

Olive Oil Cake \$12

Yuzu Curd, Citrus Salad, Olive Oil Gelato

Mascarpone Cream Donut Bites \$12

Orange Marmalade

Frog Hollow Farm Fresh Fruit Bowl \$18

(seasonal fruits, for the table)

Bittersweet Chocolate Molten Soufflé \$19

(Please Allow Fifteen Minutes)

Chilled Anglaise

CHEF PARTNER GEOFFREY ZAKARIAN

CHEF DE CUISINE SEAN HELLER

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

COFFEES

Classics by La Colombe

Drip Coffee \$6
French Press \$10
Espresso \$6
Latte \$7.5
Cappucino \$7.5

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Mocha \$7.5
Machiato \$6.5
Iced Coffee \$7
Draft Iced Latte \$10

SPECIALTY COFFEE DRINKS

Turkish Coffee -or- Arabic Coffee \$10
Pure Arabic Blend or Pure Arabic
with Cardamom Spice Baklava or Dates

Vanilla Almond Matcha Latte \$12
Almond milk, Ceremonial Grade Matcha
Powder, Vanilla syrup

Café Coco \$12
Espresso, Coconut Milk,
Whipped Cream, Rose Water Shaved Coconut

72% Valrhona Hot Chocolate \$12
Nutmeg and Creme Chantilly

Shakerato \$8
Espresso, Ice, Hint of Agave Syrup

TEAS

by Palais des Thés

GREEN

Long Jing \$12
Single-Estate Green Tea from China

Genmaicha \$12
Amazing Mix of Bancha Tea and Roasted Rice

Matcha Imperial \$15
Powdered Japanese Green Tea

HERBAL

Tropical Garden \$12
Exotic Herbal Tea with Pineapple,
Papaya, Mango and Peach

OOLONG

Thé des Songes \$12
Indulging White Tea with Rose,
Orange Blossom and Berries

BLACK

Big Ben \$12
English Breakfast Blend of Black Teas
from Yunnan (China) and Assam (India)

Lapsang Souchong \$12

The Finest and Lightest Smoked
Tea from China

FRESH JUICES

Red Carpet \$14
Red Beets, Pineapple, Red Apple,
Orange, Carrot, Ginger, Kale, Celery

Hollywood Hills \$14
Green Apple, Parsley, Spinach, Kale,
Celery, Cucumber

Green Juice \$14
Kiwi, Pineapple, Spinach, Celery,
Cucumber, Apple

SMOOTHIES

Protein Power \$12
Banana, Almond Milk,
Flax Seed, Peanut Butter, Local Honey

Green Giant \$12
Cucumber, Avocado, Almond Milk,
Kale, Low-Fat Yogurt, Agave

Beverly Berry \$12
Strawberry, Blueberry, Raspberry,
Chia Seed, Greek Yogurt