

# IVORY

ON SUNSET

BEGINNINGS	<b>House Bread</b> <i>focaccia, ciabatta, parmesan grissini</i>	10-
	<b>Warm Olives</b> <i>citrus oil</i>	8-
	<b>Antipasti</b> <i>selection of meat and cheeses served with giardinera vegetables</i>	25-
	<b>Eggplant Parmigiana</b> <i>fior di latte</i>	14-
	<b>Meatballs</b> <i>goats cheese, toasted ciabatta</i>	14-
	<b>Impossible Meatballs</b> <i>goats cheese, toasted ciabatta</i>	14-
	<b>Crispy Calamari</b> <i>calabrian chili aioli</i>	18-
<b>Braised Short Ribs</b> <i>creamy polenta, gremolata</i>	19-	
<b>Grilled Octopus</b> <i>potato crema, confit tomatoes, caper and olive soffrito</i>	19-	

CROSTINI	<b>Stracciatella</b> <i>creamy mozzarella, sun-dried tomatoes, basil</i>	12-
	<b>Steak Tartare</b> <i>cured egg yolks, preserved truffles</i>	18-
	<b>Roasted Artichoke</b> <i>sun blushed tomatoes, pine nuts, mint</i>	10-

RAW	<b>Oysters</b> <i>east coast and west coast</i>	1/2 dozen 25- / dozen 50-
	<b>Shrimp Cocktail</b> <i>cocktail dressing, lemon</i>	20-
BAR	<b>Yellowtail Crudo</b> <i>local citrus</i>	16-
	<b>Tuna Tartare</b> <i>lemon puree, avocado, watermelon radish</i>	18-

## ENTRÉES

<b>Whole Boneless Branzino</b>	40-
<i>fennel salad, salsa verde, orange segments</i>	
<b>Seared Halibut</b>	38-
<i>creamed leeks, seasonal mushrooms, salsa vierge</i>	
<b>Scallops</b>	36-
<i>roasted winter vegetables, chicken jus, parsley</i>	
<b>Organic Jidori Chicken Breast</b>	30-
<i>tuscan white bean ragu, nduja, cavalo nero</i>	
<b>Filet Steak 8oz</b>	46-
<i>crushed marble potatoes, wilted spinach, truffle zabaglione</i>	
<b>Grilled Aspen Ridge Prime Bone-In 18oz Ribeye</b>	58-
<i>potato crema, thyme</i>	
<b>Grilled Aspen Ridge Prime Bone-In 18oz NY Strip</b>	55-
<i>potato crema, thyme</i>	

## GREENS

<b>Caesar Salad</b> <i>anchovy dressing, ciabatta croutons, soft boiled egg</i>	15-
<b>Heirloom Tomatoes, Mozzarella Salad</b> <i>torn basil</i>	16-
<b>House Chopped Salad</b> <i>champagne vinaigrette</i>	17-
<b>Arugula Salad</b> <i>balsamic dressing, roasted pine nuts, shaved pecorino</i>	15-
<b>Ancient Grains &amp; Local Vegetables</b> <i>green goddess</i>	15-

## HOUSEMADE PASTA

<b>Spaghetti Cacio e Pepe</b>	23-
<i>black pepper, parmigiano, pecorino romano</i>	
<b>Gnocchi</b>	28-
<i>duck sausage, broccoli rabe, parmigiano, seasonal mushrooms</i>	
<b>Pappardelle Bolognese</b>	27-
<i>beef, veal, pork, pecorino</i>	
<b>Impossible Pappardelle Bolognese</b>	27-
<b>Squid Ink Tagliolini</b>	27-
<i>clams, mussels, tomatoes, tuscan kale, garlic crumbs</i>	
<b>Saffron Fusilli &amp; Lobster</b>	30-
<i>blistered tomatoes, shaved fennel, parsley crumbs</i>	
<b>Wild Mushroom Risotto</b>	28-
<i>cured egg yolk, parmesan, herbs</i>	
<b>Ricotta Agnolotti</b>	20-
<i>butternut squash, sage, parmesan, brown butter</i>	
<b>Dungeness Crab Ravioli</b>	28-
<i>crab bisque, lemon thyme, zucchini</i>	

## CONTORNI

<b>Roasted Heirloom Cauliflower</b> <i>capers, raisins, olive</i>	11-
<b>Crispy Potatoes</b> <i>black garlic, chives, creme fraiche</i>	11-
<b>Charred Broccolini</b> <i>anchovy dressing</i>	11-
<b>Brussels Sprouts</b> <i>crispy pancetta, honey mustard dressing</i>	11-
<b>Asparagus</b> <i>truffle zabaglione, cured egg yolk</i>	11-

## DINNER

MONDRIAN LOS ANGELES

Executive Chef: Neil O'Connell  
Chef de Cuisine: Adam Merlin

20% gratuity will be automatically charged on parties of 6 or more