



LACC Dinner

APPETIZERS:

Winter Squash Hummus 12

Roasted Squash | Pepitas | Pumpkin Oil | Pomegranate | Flatbread | Aleppo

Truffle Fries 17

Shoestring Fries | Truffle Compound Butter | Parsley | Truffle Oil | Parmesan | Roasted Garlic Aioli

Baked Chevre 18

Laura Chenel Goat Cheese | Cranberry Orange Relish | Marcona Almond | Grilled Baguette | Micro

Grilled Lamb Lollipops 20

Ras-el-Hanout Marinade | Date & Pine Nut Chutney | Apricot & Mint Glaze

Steamed Littleneck Clams 24

Chorizo | Pilsner | Allium | Tomato | Parsley | Grilled Baguette | Sauce Rouille

SALADS:

House Salad 10

Mesclun | Radish | Carrot | Cucumber | Cherry Tomato

Caesar 14

Romaine | Caesar Dressing | Herb Crouton | Parmesan Crisp | Cherry Tomato | Anchovy

Wedge 14

Baby Gem | Lardon | English Stilton | Cherry Tomato | Red Onion

Beet & Apple 16

Assorted Beet | Granny Smith | Humboldt Fog | Avocado | Arugula | Hazelnut | Beet Vinaigrette

ENTREES:

Pumpkin Ravioli 26

Fried Sage | Beurre Noisette | White Wine | Lemon | Pepitas | Parmesan

Pan Seared Pork Chop 28

Apple Chutney | Tuscan Kale | Celeriac Puree | Pickled Mustard Seed | Apple Cider Gastrique | Micro

Pecan Crusted Salmon 32

Roasted Brussel | Parsnip Puree | Bourbon Maple Glaze | Praline Bacon | Micro

Roasted Chicken 30

Roasted Root Vegetable | Buttermilk Mash Potato | Garlic Herb Jus | Micro

Cioppino 38

Mussels | Clams | Dover Sole | Shrimp | Seafood Tomato Stew | Baguette | Rouille

Braised Lamb Shank 40

Red Wine Reduction | Creamy Polenta | Goat Cheese | Crispy Leeks | Gremolata

Grilled Filet Mignon 44

Red Wine Demi | Buttermilk Mash Potato | Roasted Broccoli & Baby Carrot | Garlic Confit

Oscar Style **add 20**