

# 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>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>Barbabetola</b> <i>baby beets, goat cheese, pistachios, balsamic</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</i>	18-

## ENTRÉES

**Whole Boneless Branzino** 40-  
*fennel salad, salsa verde, orange segments*

**Seared Halibut** 38-  
*haricot vert, wild ramp pesto, tapenade, concentrated tomatoes*

**Scallops** 36-  
*patty pans, corn, guanciale, peas*

**Organic Chicken Breast** 30-  
*semolina gnocchi, asparagus, chicharron*

**Filet Steak 8oz** 45-  
*marble potatoes, wilted spinach, truffle zabaglione*

**Grilled Bone-In 18oz Ribeye** 48-  
*potato crema, thyme*

**Grilled 18oz NY Strip** 48-  
*potato crema, thyme*

## GREENS

**Caesar Salad** *anchovy dressing, ciabatta croutons, soft boiled egg* 14-

**Heirloom Tomatoes, Mozzarella Salad** *torn basil* 16-

**House Chopped Salad** *champagne vinaigrette* 17-

**Arugula Salad** *balsamic dressing, roasted pine nuts, shaved pecorino* 15-

**Ancient Grains & Local Vegetables** *green goddess* 15-

## HOUSEMADE PASTA

**Spaghetti Cacio e Pepe** 22-  
*black pepper, parmigiano, pecorino romano*

**Gnocchi** 28-  
*duck sausage, broccoli rabe, parmigiano, seasonal mushrooms*

**Pappardelle Bolognese** 26-  
*beef, veal, pork, pecorino*

**Herb Tagliatelle** 27-  
*clams, white wine, cherry tomatoes, tuscan kale, garlic crumbs*

**Saffron Fusilli & Lobster** 30-  
*blistered tomatoes, shaved fennel, parsley crumbs*

**Crab & Pea Risotto** 28-  
*dungeness crab, pea tendrils*

**Ricotta Agnolotti** 20-  
*charred corn, preserved truffles*

**Beet Ravioli** 22-  
*goat cheese, toasted hazelnuts, horseradish*

## CONTORNI

**Roasted Heirloom Carrots** *mascarpone, hazelnut granola* 10-

**Crispy Potatoes** *black garlic, chives, creme fraiche* 10-

**Charred Broccolini** *anchovy dressing* 10-

**Brussels Sprouts** *crispy pancetta, honey mustard dressing* 10-

**Asparagus** *truffle zabaglione, cured egg yolk* 12-

## DINNER

MONDRIAN LOS ANGELES

Executive Chef: Neil O'Connell

Chef de Cuisine: Jan Claudio

@IVORYONSUNSET

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

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC