

MARDI

LOS ANGELES , CALIFORNIA

JANUARY/2018*

BOARDS & BREAD

CONDIMENTS :

smoked olive butter 8
lardo, pistachio, kumquat, fennel 8
marcona almonds, rosemary 6
olives, cumin, paprika 6

CHEESE :

kenne (goat, farmstead creamery, ca) 9
petit brie (cow, rudolphe meunier, fr) 9
buff blue (bleating heart dairy, ca) 9
dorset (cow, consider bardwell farms, vt) 9
pleasant ridge reserve (cow, uplands, wi) 9

PROSCIUTTO & SALAMI :

tamworth prosciutto (la quercia, ia) 9
coppa (red table, oh) 8
loukanika salami (olympia provisions, or) 8
pork pate 6

SEAFOOD :

smoked mussels, capers, olive oil 12

COLD PLATES :

baby lettuces, ricotta salatta, fennel, red wine vinaigrette, soft herbs 12
stone fruit salad, arugula, goat cheese, hazelnuts, honey 16
kale & apple salad, pecans, dried cherry, sheep's cheese, pepitas, walnut oil 16
shaved carrot salad, puffed wild rice, sprouting mung bean, cilantro, almond 15
halibut ceviche, avocado, sea beans, honey quinoa, hazelnuts 19

HOT PLATES :

whole maitake mushroom, ricotta, malt vinegar, lemon 18
wild boar baby back ribs, chili vinegar, honey, cilantro, cucumber yogurt 18
rabbit ragout, cavatelli pasta, cauliflower, bread crumbs, fiore sardo 22
oxtail tortellini, caramelized carrot jus, raclette cheese, onion sprouts 22
jumbo skull island prawns, avocado butter, lime, pickled chili, basil 32
wild striped bass, orange, grapefruit, broccolini, sherry vinegar 28
hanger steak, caramelized shallot butter, cucumber, thyme 24
coriander roasted carrots, sesame date butter, creme fraiche 12
pommes aligot, gold potato, aged cheddar, cheese curd 12

PLATTERS :

pan roasted chicken, hen of the woods mushroom, cucumber 27/48
14 oz dry aged ribeye, brown butter-balsamic beef jus, sunchoke chips 58

DESSERT :

chocolate torte, star anise-walnut ice cream, nut crunch 10
apple hand pie, cinnamon toast ice cream 10



MARDI
RESTAURANT