



E.P. & L.P.

RESTAURANT & ROOFTOP

WELCOME TO THE E.P. DINING ROOM

A celebration of American produce, with a focus on this beautiful state of California. We work closely with a range of farmers and providores to bring you the best of the seasons harvest.

◆ TO BEGIN

- Bub & Grandma's Bakery Sourdough** \$10
Served With Californian Cultured Butter & Alto Extra Virgin Olive Oil
- Anchovy Toast (2)** \$16
Egg Butter, Anchovy, Chives & Toasted Sourdough
- Caviar Seaweed Snacks (2)** \$28
Kaluga Black Caviar, Wasabi Crema & Seaweed Crisp (GF)
- Raw Oysters***
Daily Selection. Shucked Fresh. Hibiscus Mignonette, Horseradish, E.P Hot Sauce
 - 1/2 Dozen \$24
 - 1 Dozen \$42

♣ STARTERS

- Sea Scallop Crudo*** \$29
Grapefruit, Yuzu Kosho, Kohlrabi & Shiso
- Wood Grilled Octopus** \$34
Yukon Gold Potato, Lovage, Chili & Capers (GF)
- Buffalo Milk Burrata** \$26
Eggplant Relish, Olives, Marcona Almonds & Herb Salad (GF)
- Charcuterie Plate** \$29/\$40
Speck, Fennel Salami, Pecorino, Breadsticks & House Pickles

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

VEGETABLES : SALADS

- E.P. Chop** \$24
Selection Of Market Vegetables, Herbs & Leaves. Mimolette & Sherry Dressing (V,GF)
- Roasted Baby Beets** \$25
Hazelnut Romesco, Goat Cheese, Arugula (V,GF)
- Chicories** \$22
Spicy Caesar Dressing, Celery Hearts, & Pecorino
- Wood Grilled Sprouting Cauliflower** \$27
Mint Labneh, Fragrant Curry & Puffed Buckwheat (V,GF)

SIDES

- Farmer's Market Baby Lettuces Radishes, Sherry Dressing & Soft Herbs (VE,GF) \$14
- Grilled Broccolini, Sesame Mollica (VE) \$14
- Creamed Potatoes, Olive Oil (GF) \$14
- Shoestring Fries, Truffle Salt & Rosemary (V) \$14

♥ MAINS

- Gnocchi Lobster** \$38
Fresh Gnocchi With Sautéed Maine Lobster, Heirloom Tomato, Calabrian Chili & Basil
Make it Vegetarian \$28
- Margra Lamb Ragù** \$39
Mafaldine, Rosemary & Pecorino
- Crisp Skin Steelhead Trout** \$42
Artichokes, Fava Beans & Cipollini Onions (GF, DF)
- Spicy Twice Cooked Organic Chicken** \$38
Glazed 1/2 Bird. Served with Sautéed Spinach & Meyer Lemon Kosho Gravy (GF,DF)
- Niman Ranch Pork Chop Schnitzel** \$38
Marinated Peppers, Pickled Mustard, Capers & Basil
- Grilled Westholme Wagyu 9+ Tri Tip, 8oz*** \$49
With Smoky Maitake Mushroom, Turnips, Lime & Wasabi
- Butchers Selection Steak*** MP
Served With Merchant Sauce, Arugula & Meyer Lemon

DESSERTS AND CHEESE 🐘

- Choux Puff** \$16
with Vanilla Ice Cream & Caramel Sauce
- Torched Pavlova** \$17
with Fresh Strawberries & Orange Blossom (GF)
- Chocolate Mousse Cake** \$17
Vanilla Almond Sponge & Whipped Cream (GF)
- A Selection of Local & Imported Cheese** \$19/\$29
Shiso Apple Paste & Candied Walnuts