

Dine LA Lunch

1st

a choice of

Peaches and Burrata

prosciutto di parma, saba, micro basil, marcona almonds, olive oil, cultured salt

Melons and Purslane

heirloom tomatoes, assorted local melons, tomato chili vinaigrette, mint, basil, purslane, salt cured olives

Charred Snap Peas

pea tendrils, confit shallot, garlic, ginger, mint and lemon

2nd

a choice of

Polenta Cake

anson mills grits, morel and hen of the wood mushrooms, parmigiano-reggiano, pecorino and fontina cheeses, farm fresh egg, butter, lemon, micro fine herbs

Oricchette with Sausages Sugo

sprouting broccoli, nduja, fermented chili, garlic, parsley, pecorino toscano

Wood Smoked Lamb T-bones

parsnip purée, fiddle head ferns, confit spring onions, morel mushroom, summer corn, pickled ramps

Lunch

Add on a chef's choice sweet \$5

\$15

The Restaurant at The Standard, Downtown LA

Dine LA Dinner

1st

choice of

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cultured salt

Melons and Purslane

heirloom tomatoes, assorted local melons, tomato chili vinaigrette, mint, basil, purslane,
salt cured olives

Charred Snap Peas

pea tendrils, confit shallot, garlic, ginger, mint and lemon

2nd

choice of

Polenta Cake

anson mills grits, morel and hen of the wood mushrooms, parmigiano-reggiano,
pecorino and fontina cheeses, farm fresh egg, butter, lemon, micro fine herbs

Oricchette with Sausages Sugo

sprouting broccoli, nduja, fermented chili, garlic, parsley, pecorino toscano

Wood Smoked Lamb T-bones

parsnip purée, fiddle head ferns, confit spring onions, morel mushroom,
summer corn, pickled ramps

Sweets

choice of

Rieger Peach Crumble

rolled organic oats, brown sugar, macadamia nuts

Olive Oil Cake

cacao nibs, crème fraiche whip cream, macerated market berries

Abuelita's Chocolate Pie

mexican hot chocolate ganache, graham cracker crust, espresso whip cream

\$29

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