



Restaurant Week

# 1212

Santa Monica

DINE LA MENU OCTOBER 1ST-15TH

## FIRST COURSE

(CHOICE OF)

### SEA DUO


*Octopus Salad (GF)  
capers, peppers, cherry tomatoes, lemon, e.v.o.o.*

*Soft Shell Crab Tempura  
ginger orange aioli*


### LAND DUO

*Bone Marrow  
caramelized onions, chanterelles toast with 24 month shaved parmigiano*

*Cacio e Pepe Croquette  
micro chives*

 *Michel Girault, "Les Beaux Regards", Sancerre, 2019, Loire, France (3oz)*

OR

 *DAOU, Chardonnay, 2020, Paso Robles, CA (3oz)*


## SECOND COURSE

(CHOICE OF)


**Risotto Crema Di Scampi (add \$8)**  
*langoustine, orange, thyme*

**Chilean Sea Bass (GF)**  
*red lentils, seared baby fennel, butter lemon & chives sauce*

**Braised Short Ribs**  
*port & chianti wine sauce reduction, polenta, mixed wild mushrooms*

 *Inception, Pinot Noir, 2018, Central Coastal, CA (3oz)*

OR


 *Ferrari Carano, Cabernet Sauvignon, 2017, Alexander Valley, CA (3oz)*

## DESSERT


(CHOICE OF)

**Homemade Butterscotch Pudding**  
*salted caramel, hazelnuts, fresh berries*

**Selection of Gelato & Sorbet (GF)**  
*ask your server for daily assortment*

 *Le Tertre du Bosquet, Semillon, 2019, Sauternes, France (2oz)*

OR

 *Ramos Pinto 10 yrs, Tawney Porto, Port, Portugal (2oz)*

### \$55 PER PERSON

Complement your dinner with our three course wine pairing for \$21 Per Person

\*Tax & Gratuity Not Included (For Dine-In Only) Menu Available: Monday to Friday 5pm to 11pm Saturday to Sunday 4pm to 11pm

To provide a fair living wage to our kitchen staff, we add an additional gratuity of 3% to our customer checks.

Please advise your server or bartender if you prefer to have this removed.

v09.2021

Santa Monica