



DINNER  
OCTOBER  
2017

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## INTRODUCTIONS

TODAY'S OYSTERS mignonette, sriracha-lime cocktail sauce, lemon wedges .....	6 for 18 / 12 for 33
SHRIMP and AVOCADO COCKTAIL .....	15
CEVICHE Chef's seasonal ingredients .....	14
CHEESE BOARD selection of 3 artisan cheeses, fig compote, almonds.....	16
CHARCUTERIE BOARD selection of artisan cheeses and charcuterie, fig compote, grapes, cornichons, mustard, almonds .....	24

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## SNACKS

HUMMUS vegetable crudite, za'atar spice .....	9
TRUFFLE FRIES parmesan cheese, housemade aioli .....	9
TUNA and SALMON POKÉ watermelon, cilantro, papadum, sesame lime vinaigrette.....	12
JEFFERSON'S MEATBALLS marinara sauce, aged asiago cheese.....	12
CHEESE FONDUTA baked farm cheeses, pomodoro sauce, sunflower seeds, dried fruits.....	13
GRILLED SHISHITO PEPPERS burnt honey and sherry glaze, five spice salt, toasted almonds .....	9
BACON-WRAPPED DEGLET DATES marcona almonds, feta crumbles, balsamic glaze.....	11
SAUTÉED SALT SPRING MUSSELS plum tomatoes, chorizo, garlic, white wine .....	14

## GREENS

TUSCAN KALE SALAD blue cheese, red cabbage, candied nuts, cranberry vinaigrette .....	13
ASPARAGUS and GRAPEFRUIT kalamata olives, cherry tomatoes, red onion, citrus vinaigrette.....	12
APPLE and MESCLUN SALAD shaved celery, apples, red onion, tarragon, hazelnut vinaigrette .....	12
BEETS and GRILLED HALLOUMI herb marinated beets, field greens, balsamic vinaigrette .....	12

## FRESH PASTA AND PIZZA

PAPPARDELLE bolognese, fennel, kale, asiago cheese.....	23
POTATO GNOCCHI bacon schmaltz, asparagus, peas, asiago cheese.....	22
SQUID INK PASTA calamari, shrimp, tomato cream .....	26
TRUFFLE MUSHROOM PIZZA creamy leeks, mascarpone cheese, white truffle oil, fried kale .....	20
SALSICCIA PIZZA pork sausage, roasted peppers, fennel, San Marzano tomato sauce, mozzarella.....	20
GARDEN PIZZA artichokes, capers, olives, red onions, mozzarella, San Marzano tomato sauce.....	18

## PLATES

PETALUMA ROCKY CHICKEN parsnip puree, beluga lentils, spinach, orange miso glaze.....	23
GRILLED KING SALMON warm quinoa tabbouleh, lemon, olive oil.....	26
GRILLED SWORDFISH baby spinach, cauliflower, fried capers, pearl onions .....	27
LAMB T-BONE CHOP grilled scallion, red kuri squash, peppers, black garlic puree.....	27
SEAFOOD SALAD branzino, shrimp, fresh greens, lemon vinaigrette.....	32
FISH "en papillote" baked fish in paper parcel, fresh lemon, herbs, olive oil, seasonal vegetables.....	MP
BRAISED SHORTRIBS vegetables of the moment .....	30
SWG CHEESEBURGER grass-fed beef, smoked gouda cheese, tomato, honey-mustard aioli, Portuguese bun (add fries +3/ truffle fries +4).....	18
FILET MIGNON grass-fed beef, vegetable pave, coffee salt, red wine sauce .....	46
FRIED CAULIFLOWER "RICE" peas, corn, peppers, pickled cucumber, chile.....	18

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Please let us know if you have any dietary restrictions or food allergies.  
Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.  
In compliance with Santa Monica employer mandates, a 4% surcharge will be added to all food and beverage sales.