

# Dinner Menu

## Shared Plates

<b>ROASTED PANCETTA WRAPPED MEDJOOL DATES</b>	<b>8</b>
<b>PARMESAN-TRUFFLED POMMES FRITES</b>	<b>11</b>
<b>PROVENÇALE ROASTED VEGETABLE AIOLI*</b> Farmer's market vegetables served warm / house garlic aioli	<b>13</b>
<b>FRENCH ARTISAN CHARCUTERIE</b> Local and imported selection of cold cuts and patés	<b>15</b>
<b>REGIONAL FRENCH CHEESES (4)</b> Chef's stash	<b>16</b>
<b>MEDITERRANEAN MEZZE DIPS</b> Artichoke / Green tapenade / Zaalouk / grilled unleavened bread	<b>14</b>
<b>HARISSA CHICKEN WINGS</b> Yogurt Dip	<b>15</b>
<b>FRIED CALAMARI WITH ROMESCO SAUCE</b> Grilled lemon / romesco sauce	<b>16</b>
<b>GRILLED SPANISH OCTOPUS*</b> Fingerling Potatoes / arugula / chimichurri	<b>14</b>
<b>WAGYU SLIDERS (3)</b> Pretzel Bun / shallot-bacon compote / gruyere / tomato	<b>19</b>
<b>LOBSTER MINI ROLLS (3)</b> Maine lobster / baratte butter / scallions / lemon / New England bun	<b>21</b>

## Mains

<b>STEAMED CARLSBAD MUSSELS MARINIÈRE</b> White Wine / garlic / pancetta / crème fraiche / garlic tartine	<b>23</b>
<b>GRILLED LOUP DE MER BRANZINO FILLET*</b> Braised fennel / zucchini bayaldi / grilled lemon / basil oil	<b>24</b>
<b>OLIVE OIL ROASTED SCOTTISH SALMON*</b> Cauliflower purée / romesco sauce / seasonal kale	<b>26</b>
<b>SEAFOOD CIOPPINO*</b> Salmon / shrimp / clams / mussels / scallops in a spicy tomato-fennel broth	<b>25</b>
<b>PAPARDELLE NERO FRA DIAVOLO</b> Tiger prawns / garlic / pepperoncini / Pomodoro / lemon	<b>25</b>
<b>BALLERINE PASTA A LA PUTTANESCA</b> Spicy pomodoro sauce / caramelized garlic / olives / caper / parmesan	<b>24</b>
<b>CHICKEN PAILLARD*</b> Lemon-caper sauce / haricots verts / wild arugula / parmesan	<b>26</b>
<b>LAVENDER ROASTED RACK OF LAMB*</b> Zaalouk / seasonal vegetables / dates / Ras Al Hanout Jus	<b>32</b>

## Starters

<b>ORGANIC ROASTED BEETS</b> Artisan goat cheese / arugula / honey vinaigrette / sunflower seeds	<b>15</b>
<b>PETITE GREEK SALAD*</b> Heirloom tomato / kalamata olives / persian cucumber / sweet red onion / feta / basil / AOP extra virgin olive oil / lemon juice	<b>13</b>
<b>ORGANIC RAINBOW KALE SALAD*</b> Marcona almonds/orange/apple cider vinaigrette	<b>13</b>
<b>HEIRLOOM TOMATO, BURRATA CAPRESE SALAD</b> Heirloom tomatoes / aged balsamic / fleur de sel / fresh thyme	<b>16</b>
<b>PROVENÇAL TUNA TARTARE</b> Grilled zucchini / extra virgin olive oil / parsley / caper / lemon / crostini	<b>15</b>

## Hotel Classics

<b>SOUPE DU JOUR</b>	<b>10</b>
<b>LUXE CHINESE CHICKEN SALAD</b> Field greens / toasted noodles / almonds / soy dressing	<b>15</b>
<b>CAESAR SALAD</b> Baby romaine leaves / fried caper / white anchovies / chicken +3	<b>14</b>
<b>LUXE CHEESE BURGER</b> Wagyu beef / shallot bacon jam / heirloom tomato / gruyere cheese / greens / seasonal fries	<b>23</b>
<b>CLASSIC STEAK-FRITES</b> Flat iron/seasoned fries/house chimichurri	<b>30</b>

\*Gluten Free

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## Sides

GRILLED ASPARAGUS*	6
PANCETTA HARICOTS VERTS*	6
BRUSSELS SPROUTS / ALMONDS / RAISINS*	6
SEASONED FRIES	6

\*Gluten Free

## Desserts

VANILLA BEAN CRÈME BRULÉE	9
FUJI APPLE CRUMBLE A LA MODE	9
VALHRONA CHOCOLATE FUDGE CAKE	9
VANILLA BEAN PROFITEROLES / COCOA SAUCE	9
SEASONAL SORBET / GELATO	9
TIRAMISU	9
PORTS AND DESSERT WINES	
HUSCH GEWURTZTRAMINER ANDERSON VALLEY CA 2013	8
RIVESALTES AMBRÉ, FRANCE 1997	12
DOW'S, TAWNY PORT, "10-YEAR-OLD"	12
TAYLOR FLATGATE 20 YEAR OLD TAWNY PORT	14

## meet our chef Olivier

The culinary mastermind at the Luxe Hotels properties for the past eight years, Chef Olivier Rousselle, was raised in Paris, France. The strong influence of his family's roots in the Gascogne and Bordeaux region nurtured his natural passion for fine food and creative cooking and led him to pursue his culinary career studying in Paris.

Following graduation, Rousselle's talents took him from a bustling seafood brasserie in Paris to London, where he collaborated with esteemed chefs from the Academy of Culinary Arts. In London, Rousselle sharpened his culinary skills at some of the most

prestigious gentlemen's clubs, frequented by Prince Charles, the Queen Mother and other Royal Family members. From London, Rousselle went on to explore South Africa's wine country and was integral in earning La Couronne Hotel and Winery its world-class status.

After coming back in some trendy eateries in London's booming restaurant scene. Olivier moved to Santa Monica, working as executive chef at Michael's Restaurant and Luxe Hotels extending a shared passion for the dining experience using what California has best to offer.