

SIROCCO

DINNER

SMALL PLATES & STARTERS

Soup Du Jour 10

Brussels Sprouts, Almonds, Raisins **gf** 8

Roasted Pancetta Wrapped Medjool Dates **gf** 6

Parmesan-Truffled Pommes Frites 11

Grilled Spanish Octopus **gf** 15

Fingerling potatoes, arugula, chimichurri

Sautéed Maine Scallops 18

Leek fondue, sage, pine nuts, beurre blanc

Fried Calamari with Romesco Sauce 16

Grilled lemon, romesco sauce

Provençal Tuna Tartare* 16

Grilled zucchini, extra virgin olive oil, parsley, caper, lemon, crostini

Mediterranean Mezze Dips 16

Hummus, chermoula, Zaalouk, grilled unleavened bread

Artisan Cheese and Charcuterie 18

Local and imported selection of artisan cheeses, cold cuts and patés

HANDHELDS

Wagyu Sliders (3) 19

Brioche bun, shallot-bacon compote, gruyere, tomato

Lobster Mini Rolls (3) 21

Maine lobster, baratte butter, scallions, lemon, New England bun

Luxe Cheeseburger* 23

Wagyu beef, shallot bacon jam, heirloom tomato, gruyere cheese, greens, seasonal fries

*Vegan burger available upon request.

SALADS

Caesar Salad or Kale Caesar 14

Baby romaine leaves, fried caper, white anchovies, chicken +4

Summer Panzanella Salad 14

Ciabatta, heirloom tomatoes, cucumbers, peppers, basil, mozzarella

Luxe Chinese Chicken Salad 15

Field greens, toasted noodles, almonds, tomatoes, ginger, chicken, and soy dressing

Heirloom Tomato, Burrata Caprese Salad **gf** 16

Heirloom tomatoes, aged balsamic, fleur de sel, fresh thyme

Crab Cake Salad 18

Herb tartare sauce, mixed greens, avocado, cherry tomatoes, radish, fennel pollen

MAINS

Grilled Branzino **gf** 25

Fennel, Provençal vegetable, fennel pollen

Olive Oil Roasted Scottish Salmon **gf** 26

Cauliflower purée, romesco sauce, seasonal kale

Shellfish Bouillabaisse 26

Tiger prawns, scallops, clams, branzino in a fennel, saffron broth, garlic rouille tartine

Cheese Ravioli Carbonara 23

Ravioles de Royan, Comté cheese, creme fraiche, pancetta (optional), spinach

Chicken Paillard **gf** 26

Lemon-caper sauce, haricots verts, wild arugula, parmesan

Herb-Roasted Rack of Lamb **gf** 32

Mascarpone polenta cake, rainbow swiss chard, port jus

Filet Mignon* **gf** 35

Yukon gold purée, broccolini, chimichurri sauce, crispy shallots

Moroccan Braised Short Rib 25

Toasted pearl couscous, seasonal vegetables, dates, aromatic jus

*Consuming raw or undercooked poultry, meat, or eggs can increase your risk of foodborne illness. **gf** - gluten free

LUXE
SUNSET BLVD
HOTEL