



THE RESTAURANT AT THE GETTY CENTER
SUNDAY BRUNCH MENU

Appetizers

Broccoli and Potato Soup
Chive Cream and Micro Greens
9.00

Baby Romaine Getty Salad
Roasted Baby Beets, Laura Chenel Goat Cheese, Toasted Walnuts and Apple Cider Vinaigrette
10.00

Smoked Salmon and Toasted Pumpernickel
Crème Fraiche and American Caviar
14.00

Entrées

Herb Marinated Chicken “Cobb”
Bacon, Maytag Blue Cheese, Tart Apples, Dried Cranberries, Pecans and Creamy Cider Dressing
17.00

Seared Albacore Tuna Nicoise
Shaved Fennel, Baby Spinach, Yukon Gold Potatoes, Sauce Gribiche and Lemon Capers Dressing
17.00

Panettone “French Toast”
Vanilla Bean Cream, Market Berry Compote, Maple Syrup and Toasted Almonds
14.00

Crab Cakes Benedict
Apple Relish and Hollandaise Sauce
18.00

Zucchini Squash and Wild Mushroom Frittata
Herb Cream Cheese Spread and House Salad
16.00

Braised Beef Short Ribs and Poached Egg
Parmesan Grits, Rainbow Chard, Baby Carrots and Bing Cherry Reduction
18.00

Pan-Seared Arctic Char
Whipped Yukon Potatoes, Sugar Snap Peas, Braised Tomatoes and Cilantro Coulis
18.00

Roasted Chicken and Chorizo Hash
Piquillo Peppers, Brioche Toast and Poached Egg
17.00

Duck Confit “Chilaquiles”
Roasted Tomatillo Salsa, Seasonal Vegetables, Three Cheese and Scrambled Eggs
17.00

Local Handmade Pasta
English Peas, Baby Carrots, Crispy Pancetta and Truffle Cream Sauce
16.00

Sides \$5.00

Chicken Apple Sausage
Apple-wood Smoked Bacon

Executive Chef – Mayet Cristobal Restaurant Sous Chef – Matt Lee
Restaurant Manager – Patrick Hillan