



**THE RESTAURANT AT THE GETTY CENTER  
DINNER MENU**

**Appetizers**

Yellow Split Pea Soup  
*Crispy Jamon Serrano Ham and Chive Cream*  
10.00

Mary Ann's Baby Green and Citrus Salad  
*Shaved Baby Radish, Strawberry Tomatoes, Fennel and White Balsamic Vinaigrette*  
10.00

Kumamoto Oysters  
*Shallot Tarragon Mignonette and Seaweed Salad*  
14.00

Hamachi Sashimi  
*Seared with Hot Oil, Ginger, Citrus Soy Dressing and Baby Mitzuna*  
14.00

Dungeness Crab Cakes  
*Smoked Tomato Sauce, Crispy Pancetta and Apple Relish*  
18.00

Hudson Valley Foie Gras  
*Chocolate Curd, Strawberries and Toasted Brioche*  
18.00

Artichoke Lasagna  
*Fava Beans, Ricotta Salata, Oyster Mushrooms and Red Wine Emulsion*  
14.00

**Entrées**

Wild Mushroom Risotto  
*Leeks, Truffle Cream and Parmesan Reggiano*  
20.00

Prosciutto Wrapped-Diver Scallops  
*Potato Gratin, Pea Tendrils, English Peas and Strawberry Tomatoes*  
38.00

Pan-Seared Crispy Sea Bass  
*Forbidden Rice, Roasted Baby Zucchini Squash, Ramps and Lemon Buerre Blanc*  
32.00

Colorado Lamb Three Ways-Chop, Osso, Loin  
*Glazed Root Vegetables, Herb Couscous, Arugula, Mint Yogurt and Bing Cherry Reduction*  
35.00

Prime Beef Tenderloin  
*Yukon Gold Whipped Potatoes, Spring Onions, Bloomsdale Spinach  
and Red Wine Reduction*  
40.00

Kurobuta Pork Loin  
*Roasted Apples, Braised Escarole, Calvados Reduction and Lobster Mac N' Cheese*  
36.00

Pan-Seared Washington Red King Salmon  
*Roasted Asparagus, Roasted Pee Wee Potatoes, Morel Mushrooms and Blood Orange Gastrique*  
32.00

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