

# Restaurant at The Getty Center

## Lunch

### Appetizers

Daily Soup |

chef's creation of seasonal produce 9

Dungeness Crab Cake |

potato velouté, pancetta, roasted red pepper rouille, lobster butter 14

Albacore Tataki |

onion, white anchovies, pickled mushrooms, blood orange, sweet pepper, masago arare, yuzu vinaigrette 14

Flatbread |

la quercia prosciutto, roasted pears, brie, fig jam, arugula, balsamic 10

Beet Salad |

mache, toasted pistachios, orange, red onions, drake farms goat cheese, dijon balsamic vinaigrette 10

Roasted Quail |

stuffed with wild mushrooms, crispy potato nest, garnet yam puree, wilted arugula, medjool dates 16

Fuji Apple Salad |

endive, watercress, cucumber, red onion, candied walnut crumble, blue cheese, white balsamic vinaigrette 12

### Entrees

“Cobb” Salad |

herb marinated chicken, bacon, apples, bleu cheese, cranberries, pecans, cider dressing 17

Local Handmade Pasta |

kalamata olives, broccoli, sundried tomato cream, pecorino romano 17

Sea Scallops |

butternut squash risotto, parmesan reggiano, pumpkin seed oil 23

Braised Beef Short Ribs |

yukon gold whipped potatoes, bloomsdale spinach, baby carrots, turnips, braising jus 20

Local Halibut |

pancetta, white bean ragu, cauliflower, black garlic cream, wild mushrooms, swiss chard, olive caper emulsion 24

Bouillabaisse |

mussels, clams, shrimp, chorizo, coriander, chipotle saffron cream, fried onion, oranges 20

Shelton Farms Chicken |

parsnip potato cake, asparagus, brussel sprouts, pan jus 17

Beef Flat Iron Steak |

fried potatoes, farmers market vegetables, horseradish cream, port reduction 24

Leg of Lamb Sandwich |

balsamic onions, goat cheese olive spread, feta cheese gaufrette potato chips, rustic ciabatta bread 22

Not all ingredients are listed on the menu. Please notify your server regarding any allergies

Executive Chef: Mayet Cristobal      Chef de Cuisine: Matt Lee

Restaurant Sous Chef: Alvaro Ruiz

Please refrain from using your cell phone in The Restaurant

Groups of 6 and greater will be charged a gratuity of 20%