



THE RESTAURANT AT THE GETTY CENTER
LUNCH MENU

Appetizers

- Daily Soup
A seasonal and sustainable creation
9.00
- Local Green Salad
Market Strawberries, Feta Cheese, Toasted Pine Nuts and Raspberry Vinaigrette
10.00
- Lark Farm Tomato Salad
Tomato Salad Cluster, Smoked Mozzarella, Grilled Ciabatta Crostini and Balsamic Vinaigrette
12.00
- Crisp Dungeness and Blue Crab Cakes
Avocado Relish and Cilantro-Lime Aioli
13.00/19.00
- Pacific Northwest Mussels and Clams
Chorizo, Chipotle Cream, Scallions and Cilantro
8.00/16.00

Entrées

- Herb Marinated Chicken "Cobb" Salad
Bacon, Apples, Maytag Blue Cheese, Dried Cranberries, Pecans and Creamy Cider Dressing
17.00
- Seared Albacore Tuna Nicoise
Shaved Fennel, Baby Spinach, Yukon Gold Potatoes, Sauce Gribèche and Sweet Mustard Dressing
17.00
- Prosciutto and Dill/Caper Egg Salad Sandwich
Butter Lettuce, Red Cabbage Slaw
- Served with your choice of Soup or Salad
15.00
- Shelton Farms Free Range Chicken Breast
Mashed Garnet Yams, Rainbow Chard, Brussel Sprouts and Honey Dijon Sauce
17.00
- English Pea Risotto
Leeks, Baby Carrots, Pea Tendrils and Parmesan Reggiano
15.00
- Pan-Seared Striped Bass
Weiser Farms Pee Wee Potatoes, Sugar Snap Peas, Tomato Relish and Cilantro Coulis
20.00
- Local Handmade Pasta and Bay Scallops
Crispy Pancetta, Lark Farm Tomatoes, Basil and Roasted Garlic
17.00
- Zucchini and Wild Mushroom Frittata
Herbed Cream Cheese and House Salad
14.00
- Braised Beef Short Ribs
Whipped Potatoes, Cipollini Onions, Baby Carrots, Broccolini and Au Jus
18.00
- Shelton Farms Turkey Sliders
Roasted Zucchini and Creamed Bloomsdale Spinach
- Served with House Salad
16.00

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