



The Restaurant at the Getty Center

Lunch Menu, Summer 2021

Starters

Tutti Frutti Farms Summer Gazpacho (v) 12

heirloom tomatoes and peppers, pedro ximenez sherry, onion “cream”

Amberjack Crudo 20

cranberries, shallots, herb oil

From the Farm

Weiser Farms Seasonal Melon (v) 18

lime crème fraiche, pistachios, mint, wild rocket

Coleman’s Gem Lettuce (v) 16

shaved summer squash, parmesan breadcrumbs, shallot vinaigrette

Tomatoes and Radishes (v) 17

munak farms heirloom tomatoes, tomato water, local radishes, thyme

Getty Cobb Salad 24

romaine and radicchio, mary’s chicken, rosemary pecans, bay blue cheese, nueske bacon, dried cranberries, creamy apple cider dressing

From the Land and Sea

Summer Squash “Spaghetti” (v) 24

spicy sundried tomato sauce, yellow wax beans, fried basil

Steelhead Ocean Trout 31

castelvetrano olive relish, county line farms vegetables

Beef Cheek Sandwich Dip 27

dijon, sottocenere cheese, brioche roll, rosemary jus

Jidori Chicken 30

mustard cream, black tuscan kale with sour fresno chilies, weiser's magic myrna potatoes

(v) vegetarian

Our menu features local produce and sustainable seafood. Vegetables will vary depending on availability at the farmer's market.

Split plate requests are subject to \$3 surcharge.

Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu.

Be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, and tree nut products, and other potential allergens in the food production areas of our facility. Please notify your server regarding any allergies.