

Sunday at The Getty

11 MARCH 2001

BEVERAGE

The Getty Center Kir Royale
Schramsberg Blanc de Blancs, 1997 & Bonny Doon Vineyards "Infusion of Cassis"
9.00

The J. Paul Getty Museum Mimosa
Schramsberg Blanc de Blancs, 1997 & Fresh Orange Juice
9.00

Wasabi Bloody Mary
Absolut Peppar Vodka & Japanese Horseradish
9.00

STARTER

Butternut Squash Puree with Ginger Cream & Lemon Croutons
7.00

Organic Lettuces with Fresh Blackberries, Toasted Almonds, Parmesan Reggiano & Maple Vinaigrette
8.00

ENTRÉE

Brioche French Toast with Fresh Blackberry, Bartlett Pear, Ginger Compote & Maple Syrup
14.00

Fingerling Potato & Artichoke Omelette with Gruyere Cheese, Roasted Peppers, Petite Herb Salad & Chive
Crème Fraiche
16.00

Seared Albacore Tuna Niçoise with French Beans, Quail Egg & White Anchovy
16.00

Herbed Free Range Chicken Breast, Baby Beets, Asparagus, Spinach & Meyer Lemon Vinaigrette
17.00

House Made Sope with Chorizo Hash & Poached Eggs with Hollandaise Sauce & Ancho Chili Sauce Tiny Red Scallions
17.00

Garlic Scented Prawns with Spinach Cous Cous, Roasted Eggplant, Mint & Red Pepper Coulis
18.00

Roasted Pork Chop with Gorgonzola Mashed Potato, Asparagus & Rosemary Cider Sauce
18.00

Penne Pasta with Diver Scallops, Mussels, Clams, Oysters, Sea Bass, Baby Squid & Tomato Saffron Sauce
19.00

ON THE SIDE

Kneuski Smoked Bacon · Mediterranean Chicken Sausage

Oven-Roasted Potatoes with Olive Oil & Herbs · Fresh Fruit
3.00 each

There is a charge of 3.00 for split plates.

A gratuity of 18% will be charged to groups of 6 and greater.

As a courtesy to all of our guests,
please refrain from using cell phones in the dining room.

Restaurant Chef - Terri Buzzard
Restaurant Manager - Victoria Morgan

10
11
12