

À LA CARTE

STARTERS

market lettuces with sweet corn, summer squash and basil buttermilk 17 heirloom tomato salad with burrata, torn croutons and feta salsa verde 19 cheese and charcuterie board for two 32 three cheese plate with accompaniments 19

MAIN COURSES

tortiglioni à la norma: heirloom tomato, eggplant, ricotta salata and basil 26 slow-roasted scottish salmon with beet purée, spiced carrot slaw and dill yogurt 39 grilled spiced shrimp with yellow tomato gazpacho, avocado and green harissa 42 chicken under a brick with cornbread pudding, mustard greens and roasted peaches 38 peppered beef filet with olive oil potatoes, haricots verts, arugula and tapenade 55

DESSERTS

olive oil cake with blueberries, candied lemon and local pistachios 16 bittersweet chocolate torta with snickerdoodle crumble and caramel cream 16

SUSHI

final frontier nigiri plate 50 (tuna, salmon, albacore, shrimp, eel)

endless love platter for two 45

(salmon & avocado roll- 4 pieces, spicy shrimp roll – 4 pieces, spicy tuna roll, tuna roll – 4 pieces)

the sunset blvd platter for four 88

(rainbow roll- 4 pieces, spicy tuna & avocado roll – 8 pieces, spicy shrimp and avocado roll – 8 pieces, assorted nigiri – 8 pieces)

the Hollywood bowl platter for six 150

(caterpillar roll – 8 pieces, tuna rainbow roll – 8 pieces, shrimp rainbow roll – 8 pieces, salmon rainbow roll – 8 pieces, dragon vegetarian roll – 8 pieces, seared albacore rainbow roll – 8 pieces)

HOLLYWOOD BOWL FOOD+WINE

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3-COURSE MEALS

THE ANGELENO

59 per person

THE MULHOLLAND DRIVE

69 per person

market lettuces with sweet corn, summer squash and basil buttermilk

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tortiglioni à la norma: heirloom tomato, eggplant, ricotta salata and basil

or

slow-roasted scottish salmon with beet purée, spiced carrot slaw and dill yogurt

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olive oil cake with blueberries, candied lemon and local pistachios heirloom tomato salad with burrata, torn croutons and feta salsa verde

grilled spiced shrimp with yellow tomato gazpacho, avocado and green harissa or

chicken under a brick with cornbread pudding, mustard greens and roasted peaches

or

peppered beef filet with olive oil potatoes, haricots verts, arugula and tapenade (\$12 supplement)

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bittersweet chocolate torta with snickerdoodle crumble and caramel cream



FAMILY-STYLE DINING

SUPPER IN YOUR

SEATS

BBQ IN YOUR BOX FOR TWO 120

sweet tea-brined fried chicken · st. louis-style pork ribs · braised beef brisket jalapeño cheddar rolls · tomato & watermelon salad · coleslaw · long-cooked greens cornmeal shortcake with local strawberries and mint





HOLLYWOOD BOWL FOOD + WINE



PICNIC BOXES

THE HOLLYWOOD VEGAN 38

grilled summer vegetables with chimichurri farro with cucumbers and cherry tomatoes chickpea puree and beet hummus toasted crostini, olives, and almonds farmers market fruit and berries

THE ALL-AMERICAN 40

fried chicken with buttermilk dressing coleslaw summer bean and cherry tomato succotash cornbread and honey butter cornmeal shortcake with summer berries and mint

THE WESTSIDE STORY 38

grilled chicken breast with almond sofrito fregola with chickpeas, carrots, and spinach marinated beets with horseradish and parsley baguette with tapenade chocolate chip cookie

THE BURTON WAY 46

slow-roasted salmon with cucumber yogurt quinoa with turmeric, kale, and snap peas tomato and watermelon salad root veggie chips salted caramel brownie



*All picnics are served cold to room temperature.