

SUPPER IN YOUR SEATS

À LA CARTE

STARTERS

- chopped greek salad with romaine, cucumber, cherry tomato, black olives and feta 18
- marinated eggplant and roasted peppers with goat cheese crostini and chermoula 20
- seafood ceviche with cherry tomato, avocado and aji amarillo 26
- cheese and salumi with olives, almonds, mostarda and grilled sourdough 32

MAIN COURSES

- spiced vegetable tagine with saffron couscous, harissa, dried apricots and almonds 28
- tortiglioni carbonara with asparagus, summer squash, pea shoots and pancetta 31
- chicken under a brick with corn pudding, blistered tomatoes and poblano salsa verde 38
- slow-roasted salmon with farro tabouleh, spring vegetables and cucumber yogurt 41
- diver scallops with saffron risotto, young spinach and meyer lemon salsa 44
- peppered beef filet with rosemary potatoes, garlic broccoli and smoked tomato butter 58

DESSERTS

- cornmeal shortcake with tamai's strawberries and mascarpone 16
- crème fraîche cheesecake with stone fruit and blackberries 15
- milk chocolate torta with rum caramel and coffee cream 15
- three cheese with dried fruit and nuts 20

SUPPER IN YOUR SEATS

3-COURSE MENUS

THE 101

60

chopped greek salad with romaine, cucumber,
cherry tomato, black olives and feta

...

tortiglioni carbonara with asparagus, summer
squash, pea shoots and pancetta

or

chicken under a brick with corn pudding,
blistered tomatoes and poblano salsa verde

...

cornmeal shortcake with tama's strawberries
and mascarpone

THE ANGELENO

68

seafood ceviche with cherry tomato,
avocado and aji amarillo

...

spiced vegetable tagine with saffron couscous,
harissa, dried apricots and almonds

or

slow-roasted salmon with farro tabouleh, spring
vegetables and cucumber yogurt

...

crème fraîche cheesecake with stone fruit
and blackberries

THE MULHOLLAND DRIVE

79

marinated eggplant and roasted peppers with
goat cheese crostini and chermoula

...

diver scallops with saffron risotto, young spinach
and meyer lemon salsa

or

peppered beef filet with rosemary potatoes, garlic
broccoli and smoked tomato butter

...

milk chocolate torta with rum caramel
and coffee cream

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FAMILY-STYLE DINING

MOROCCAN FEAST FOR TWO 120

three hummus: fava bean, chickpea and beet • za'atar lavash • spiced carrot salad • shaved summer squash with preserved lemon • labneh with toasted seeds, parsley and mint • chicken tagine with apricots, saffron couscous, almonds and harissa

- pistachio baklava softserve pie: pistachio baklava softserve, chocolate crust, fudge, candied pistachios, almond pound cake, whip cream and pistachio crumble (vegan, nuts)

VEGETARIAN MOROCCAN FEAST FOR TWO 115

three hummus: fava bean, chickpea and beet • za'atar lavash • spiced carrot salad • shaved summer squash with preserved lemon • labneh with toasted seeds, parsley and mint • grilled market vegetables, saffron couscous, almonds and harissa

- pistachio baklava softserve pie: pistachio baklava softserve, chocolate crust, fudge, candied pistachios, almond pound cake, whip cream and pistachio crumble (vegan, nuts)

BBQ IN YOUR BOX FOR TWO 140

sweet tea-brined fried chicken • st. louis-style pork ribs • braised beef brisket • cornbread & rolls

- tomato & watermelon salad • coleslaw • long-cooked greens
- blueberry softserve pie: blueberry softserve, graham cracker crust, meyer lemon marmalade, lemon pound cake, whip cream, brown sugar crumble and blueberry jam (vegan)

SEAFOOD EXTRAVAGANZA FOR TWO 145

maryland crab cakes with old bay aioli • lobster rolls with meyer lemon and soft herbs • spiced steamed shrimp with cocktail sauce • succotash salad • coleslaw • potato salad

- brown-butter berry tart with pistachio muscovado crumble

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PICNIC BOXES

THE HOLLYWOOD VEGAN 44

roasted broccolini with tomato couscous, olives
and toasted almonds
mezze trio: beet purée, chickpea hummus
and salsa salbitxada
grilled romanesco, cauliflower and sweet chiles
stacy's pita chips
vegan chocolate layer cake with almonds and coconut

THE ALL-AMERICAN 48

fried chicken tenders with buttermilk dressing
apple coleslaw with rice vinegar dressing
watermelon salad with tomato, peach, mint, ricotta salata
and balsamic vinaigrette
homemade cornbread with honey
cornmeal shortcake with tamai's strawberries
and mascarpone

THE BURTON WAY 50

herb crusted salmon with preserved lemon zhoug
jeweled rice with saffron, cumin, pistachios,
dried fruit and kale
cucumber ribbon salad with labneh,
sesame seeds, za'atar and herb oil
root veggies chips
brown butter berry tart with pistachio muscovado crumble

THE MAPLE DRIVE 58

wagyu steak with chili garlic oil, arugula, shallots, cherry
tomatoes and preserved lemon salsa
summer succotash salad
feta stone fruit salad with beets, dandelion
and hazelnut vinaigrette
2 cheese, pain aux fruits, nuts and dried fruit, fig jam
crème fraîche cheesecake with stone fruit and blackberries

*All picnics are served cold to room temperature.

HOLLYWOOD BOWL FOOD + WINE

HOLLYWOOD
BOWL
FOOD + WINE