

DINNER

135 N Grand Ave



kendall's

at The Music Center



B R A S S E R I E

HORS D'OEUVRES

WEST COAST MUSSELS*

White Wine, Shallot, Garlic, Lemon, Butter, Baguette **\$28**

CHICKEN LIVER MOUSSE*

Pickled Blueberry Compote, Grilled Levain **\$17**

TROUT DIP*

Cucumber Dill Relish, Potato Chip **\$22**

SHRIMP COCKTAIL

Black Tiger Shrimp, Lemon, Cocktail Sauce **\$24**

SEARED AHI CARPACCIO *

Brown Butter Levain, Rouille, Fennel Citrus Salad **\$46**

BALSAMIC GLAZED BRUSSELS

Apricots, Laura Chenel Goat Cheese **\$16**

ENTRÉES

BRICK 1/2 CHICKEN

24-Hour Brine, Mash, Harissa Jus, Grilled Leek Salad **\$42**

SHRIMP LINGUINE

White Wine & Garlic Butter, Parmesan, Fine Herbs, Baguette **\$35**

PASTA AUX CHAMPIGNONS

Wild Mushroom Pasta, Mascarpone, Parmesan Reggiano, Baguette **\$32**

SALMON BEURRE BLANC*

Atlantic Salmon Filet, Cannellini Beans, Sauce Vierge, Radish **\$46**

GRILLED LOUP DE MER

Preserved Lemon Nage, Artichoke Hearts, Confit Tomatoes, Pea Tendrill Salad **\$50**

BRAISED SHORT RIB

Whipped Mashed Potato, Broccolini, Roasted Carrot, Frisee Salad, Horseradish Crème, Tart Cherry Jus **\$52**

DUCK CONFIT

Celery Root Puree, Drunken Cherry Gastrique, Crispy Shallot Crumble, Root Veg **\$40**

STEAK FRITES*

Fries, Garlic Aioli, Chimichurri, Brown Butter **\$52**

ACCOMPANIMENTS

CRISPY FRITES

Chopped Parsley, Ketchup, Dijonnaise **\$12**

GRILLED BREAD SERVICE

Thick Cut Levain, Culters Butter, Sea Salt, Chives **\$10**

GRILLED BABY CARROTS

Whipped Chevre, Sumac Rub, Pistou **\$16**

BEURRE BLANC ASPARAGUS

White Wine, Butter **\$14**

SEASONAL VEGETABLES

Bouquet of Blanched and Sautéed Vegetables, Basil Oil **\$14**

FROMAGERIE

CHEESE BOARD*

Chef's Selection of Three Artisanal Cheeses & Seasonal Accompaniments **\$36**

CHEESE & CHARCUTERIE BOARD*

Chef's Selection of Three Meats, Two Cheeses & Seasonal Accompaniments **\$44**

SALADS

4oz STEAK* ***18** 6oz CHICKEN* ***11** 4oz SHRIMP* ***11** 4oz SALMON* ***14** 2oz ANCHOVY* ***6**

CAESAR SALAD*

Romaine, Shaved Shallots, Aged Parmesan, Caesar Dressing*
Parmesan Croutons **\$18**

BEEF SALAD

Herb Marinated Beets, Pepita Brittle, Lardon Vinaigrette,
Blue Cheese Snow **\$18**

CHOPPED SALAD

Ham, Hard Egg, Haricot Vert, Pickled Onion, Radish, White
Cheddar, Little Gem, Tarragon Green Goddess **\$19**

SOUP

FRENCH ONION

Caramelized Onions, Crispy French Bread, Melted Gruyère **\$18**

SEASONAL

Toasted Baguette, Basil Oil, Herbs, Cracked Black Pepper **\$16**

DESSERTS

POT DE CREME

Chocolate, Cocoa Nib Shortbread, Chantilly **\$18**

BREAD PUDDING

Brown Butter Streusel, Roasted Peaches, Vanilla Gelato **\$16**

GELATO

Vanilla or Chocolate **\$12**

MACARONS

Pistachio, Chocolate, Strawberry, Salted Caramel **\$4 EACH**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

