

# Restaurant at the Getty Center

## Dinner

### Appetizers

Apple & Parsnip Soup |  
croutons, chive cream, micro greens 10

Fuji Apple Salad |  
endive, watercress, cucumber, red onion, candied walnut crumble, bleu cheese, vanilla balsamic vinaigrette 12

Beet Salad |  
mache, toasted pistachios, oranges, red onion, drake farms goat cheese, dijon balsamic vinaigrette 12

Dungeness Crab Cake |  
potato velouté, pancetta, roasted red pepper rouille, lobster butter 14

Fanny Bay Oysters |  
tarragon mignonette, seaweed salad, bonito flakes 14

Albacore Tataki |  
onion, white anchovy, blood orange, pickled mushrooms, masago arare, sweet pepper, yuzu vinaigrette 14

Roasted Quail |  
stuffed with wild mushrooms, crispy potato nest, garnet yam puree, wilted arugula, medjool dates 16

### Entrées

Pasta |  
kalamata olives, broccoli, sundried tomato cream, pecorino romano 20

Local Halibut |  
white bean ragu, pancetta, cauliflower, black garlic cream, wild mushrooms, swiss chard, olive caper emulsion 35

Sea Scallops |  
butternut squash risotto, caramel popcorn, parmesan reggiano, arugula pesto, pumpkin seed oil 35

Bouillabaisse |  
mussels, clams, shrimp, chorizo, coriander, chipotle saffron cream, fried onion, oranges 28

Shelton Farms Chicken Breast |  
parsnip potato cake, asparagus, brussel sprouts, pan jus 26

Beef Flat Iron Steak |  
fried potatoes, farmers market vegetables, horseradish cream, port reduction 35

Duck Duo |  
duck breast, sweet potato, poached apples, swiss chard, duck sausage, lentils, bing cherry reduction 32

Veal Osso Bucco |  
yukon gold whipped potatoes, bloomsdale spinach, baby root vegetables, braising jus 32

Executive Chef: Mayet Cristobal      Chef de Cuisine: Matt Lee

Restaurant Sous Chef: Alvaro Ruiz

Please refrain from using your cell phone in The Restaurant

Groups of 6 and greater will be charged a gratuity of 20%

Not all ingredients are listed on the menu. Please notify your server regarding any allergies.