

## SALADS & APPETIZERS

### Market Salad

Organic herb artisan lettuce, pomegranate, goat cheese, pickle apple, candied pecans, picked herbs, fried pickle apple, sherry vinaigrette 14

### Easy Peasy Mac & Cheesy

three cheese veloute, vesuvio pasta, mushrooms 14

### Soup of the Moment

Changes by the season & chef's boredom 12

### Grilled Spanish Octopus

Guajillo chili almond romesco sauce, panisse, wild baby arugula, cumin vinaigrette 16

### Crispy Umami Brussel Sprouts

Soy glazed, balsamic vinegar, parmesan, honey 12

### Salmon Ceviche

Crispy blue corn tortilla, habanero, avocado, cucumber, cilantro 12

## MADE BY HAND PASTA

- Lobster Pasta
- Spaghetti chitarra negra, chili, spanish chorizo, cherry tomato, grilled bread 15/29
- Cacio e Pepe
- cacio e pepe, pecorino romano, black pepper. 14/24
- Lamb Sugo Pasta
- Market vegetables, slow braised lamb, parmesan, fettuccine 15/29

## SANDWICHES & BURGERS

### "Tri-Tip" Sandwich Santa Maria Style

On baguette, salsa Pico de Gallo, cilantro, garlic aioli 14

### GRILLED CHICKEN BAHN MI`

Marinated grilled chicken, boudin blanc, pickled vegetables, cucumber, jalapeno, cilantro 16

### \*GOURMAND Burger-

grass fed hormone free crispy leeks, tomatillo cheese, organic tomato, caper aioli, rustic bun 18

### Vegetarian Chickpea Banh Mi

Vegan Chickpea fritter, aioli, pickled vegetables, cucumber, jalapeno, cilantro (can be vegan) 16

### Lobster Tacos

Yukon gold potato, capers, Napa cabbage, spicy lobster butter 16

# PROSPECT

# GOURMAND

FARM TO TABLE DINING • CRAFT BEER & WINE

## BRUNCH LUNCH DINNER

424-777-0481

107 N. Robertson Blvd

Beverly Hills, CA 90211

## HAND TOSS ARTISAN PIZZAS

### Croque Madame

Fried egg, country ham or smoked salmon, 3 cheese bechamel, pickled mustard seed, herbs 20

### Black & White Truffle, 3 Cheese, Baby Spinach

Freshly shaved black Italian truffle, veloute 20

### Prosciutto & Arugula

Organic tomato sauce, mozzarella, parmesan, red onion, red chili flakes 20

### Margarita Pizza or Spanish Chorizo

Tutti Frutti farm tomatoes, basil, mozzarella, parmesan 15

## Entrees

### Steak Frites Certified Grilled Angus Steak Frites

Glazed with soy and garlic, served with house cut fries,

Cognac peppercorn sauce | Rib Eye 14 oz 42

NY Striploin 10 oz 28

### HONEY TRUFFLE FRIED CHICKEN- 24

Served HOT or NOT, Cabbage and Apple Coleslaw

Cedar Plank Faroe Island Salmon- 29

Crispy Polenta, Farmers Market Veggies

Culver Organic Duck- 29

Crispy Polenta, Farmers Market Veggies

Fish & Chips- 23

PBR Batter, Horseradish tartar, house cut fries

Braised Lamb Shank- 28

Creamy Polenta, parsley, thyme