

# HUMPHREYS | SoCAL DINING & MUSIC

3 course dinner \$40

## STARTERS

### WARM GOAT CHEESE & TOMATO TART

olive tapenade | mache | moscato vinaigrette

### CRIMINI MUSHROOM BISQUE

porcini croutons | mushroom marmalade

### SEAFOOD CEVICHE

Scallops | shrimp | sea bass | pico de gallo

## SIMPLE SALAD

## PLATES

### 12 HOUR BRAISED BEEF SHORT RIB

Anson Mills polenta | roasted carrots  
braising sauce | pistachio gremolata

### PAN SEARED VERLASSO SALMON FILET

corn & English pea succotash | pasilla pepper butter  
pee wee potato salad

### PAN ROASTED JIDORI CHICKEN BREAST

root vegetable & cauliflower hash  
shiitake mushroom gravy

### WILD MUSHROOM PAPPARDELLE PASTA

truffle cream | slow roasted tomato | pecorino

### FALL SQUASH RISOTTO

slow cooked eggplant tomato caponata | shaved pepato

## ENDINGS

### VANILLA CRÈME BRULEE

### CHOCOLATE BLACKOUT CAKE