

# PALEY. HOLLYWOOD

# RAW BAR

Oysters	(g) cucumber mignonette, cocktail sauce.....	23 (half dozen) / 36 (one dozen)
Hollywood Roll	(g) spicy tuna, Dungeness crab, avocado, spicy mayo.....	21
Hamachi Crudo	ponzu, curtido, caper chili garlic oil.....	25
Shrimp Cocktail	prawn, cocktail sauce, sweet corn relish.....	31
Big Eye Tuna Tartare	quail egg, spicy crème fraîche, capers, red onion, crostini.....	21

# SMALL PLATES & STARTERS

<b>Bread Service</b> (v) artisan bread, butter.....	7
<b>Hand Cut Fries</b> (v*) ketchup .....	9
<b>Tater Tots</b> (v) parmesan, parsley, aioli, ketchup .....	9
<b>Hass Avocado Toast</b> (v) cilantro, radish, lemon, maldon salt (Burrata +5, Egg +2).....	18
<b>Charred Octopus</b> chorizo, fingerling potatoes, puttanesca, harissa, aioli, onion sprouts .....	23

# FRESH MARKET

<b>Caesar Salad</b> <i>little gem, avocado, croutons, parmesan *add anchovy upon request.....</i>	11/18
<b>Tomato &amp; Burrata Salad</b> <i>(v,g) Peruvian pesto, pine nuts, red wine vinaigrette, basil, maldon sea salt.....</i>	18
<b>Cucumber &amp; Melon Salad</b> <i>(v,g) sunflower seeds, ponzu vinaigrette, red onion, jicama, feta .....</i>	21
<b>Brussels Sprouts</b> <i>(v) vadouvan curry, pomegranate seeds, savory granola .....</i>	13
<b>Soup of the Day</b> <i>chef's choice, freshly made from scratch.....</i>	10
<b>Asparagus</b> <i>(v,g) preserved lemon, garlic, avocado oil.....</i>	14
<b>Creamy Potatoes</b> <i>Yukon gold potatoes, garlic butter .....</i>	10

# CALIFORNIA COASTAL

<b>Lobster Mac &amp; Cheese</b>	<i>Santa Barbara spiny lobster, pasta trio, asparagus, mornay, cheddar</i>	31
<b>Grilled Sea Scallops</b>	<i>celery root mousseline, pomegranate gastrique, watercress, chimichurri</i>	44
<b>Pan Roasted Organic Scottish Salmon</b>	<i>(g) carrot puree, Tuscan kale, smoked carrots, garlic butter</i>	36
<b>Catch of the Day</b>	<i>(v) house-made ratatouille, lemon basil</i>	42
<b>Whole Deboned Branzino</b>	<i>fingerling potatoes, asparagus, lemon, California olive oil</i>	47

## HOUSE SIGNATURES

<b>Ancient Grains</b> (v*) forbidden rice, buckwheat, kamut, quinoa, corn pudding, foraged mushrooms, sungold tomato.....	36
<b>Wood Grilled Mary's Chicken</b> (g) Gruyere potato cake, sage glace.....	36
<b>Wagyu Burger</b> 8 oz. wagyu beef, Irish cheddar, tomato, lettuce, onion sprouts, choice of tater tots, fries or salad .....	26
(Add Bacon + 2, Egg + 2)	
<b>Grilled Berkshire Pork Loin</b> rainbow chard, stone fruit compote.....	42
<b>Grilled Flank Steak</b> 10 oz. Prime Angus marinated in sesame and tamari, kimchee salad, charred cipollini onion .....	38
<b>8 oz. Prime Filet Mignon</b> (g) sautéed mushroom, potato puree, house-made cultured butter & thyme, veal jus .....	57

# EAT DRINK PALEY

Paley is named in celebration of the artistic and innovative era shaped at the same location by CBS C.E.O William S. Paley and his wife Babe, a style icon. Boasting a casual California approach with a coastal influence, Paley. enters each season using the best locally sourced ingredients to small and large groups for individual or group celebrations with the same curatorial details.

(v) vegetarian | (v\*) vegan | (g) gluten free

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

20% service charge added to parties of 6 or more.