

# AUGUST WILSON

\$35 Three-Course Prix-Fixe

## —•✦• FIRST COURSE •✦•—

*Choice of*

French Onion Soup Country bread, Comté cheese

Deviled Farm Eggs Carbonara Cured egg yolk, pancetta, parmesan crumble

Potted Salmon Rillettes Grilled bread, vegetable salad

Crudité Salad Foraged market vegetables, kale, green goddess dressing

Brasserie Salad Romaine, little gem, kale, cherry tomatoes, red onion,  
tapenade crostini, shaved parmesan, creamy garlic dressing

## —•✦• MAIN COURSE •✦•—

*Choice of*

Skuna Bay Salmon Poached salmon, lentils de Puy, glazed root vegetables,

Rotisserie Chicken Seasonal vegetables, marble potatoes, natural jus

Beef Short Rib Provençal Daube, Brussels sprouts, parmesan polenta,  
Orange horseradish condiment

Linguine Au Pistou House made spinach linguine, garlic, basil, olives,  
sundried tomato, ratatouille vegetables, Marcona almond

Steak Tartare Capers, pickled red onion, duck fat garlic frites

## —•✦• DESSERT •✦•—

*Choice of*

Floating Island Crème anglaise, poached meringue, candied almonds, caramel sauce

Chocolate Fondant Espresso sauce, pistachio ice cream

Panna Cotta Raspberry coulis, seasonal berries

*Available March 5, 2018. Menu subject to change. Does not include beverage.  
Tax and gratuity additional.*

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