

comme  a

BLOCK PARTY MENU

SUNDAY JULY 12 3-7PM

PETITES ASSIETTES 7

OYSTERS À LA NAGE
lemon cream sauce

SNAPPER ESCABECHE
served cold with spicy tomato,
carrot and onion sauce

ROASTED ASPARAGUS
prosciutto, Parmesan

PORK BELLY CONFIT
apple salad with fennel, celery and ginger

COCKTAILS 5

THE GIRL FROM LA CIENEGA
Three Olives vodka, cachaça,
house made blueberry syrup, lime, basil

MR. ROGERS
Matusalem Platino rum, thyme, apricots,
Angostura bitters, grapefruit peel

AF 69
Martin Miller's gin, Cointreau, honey,
lemon verbena

YOUR HOSTS,
CHEF/OWNER DAVID AND EXECUTIVE CHEF MICHAEL