

simon dinner

\$75 per person + tax and gratuity, served family style

sofitel LA

appetizers

- » bluefin tuna tartare with lemongrass oil and chives
- » endive and organic watercress salad with walnuts, fuji apples and point Reyes blue cheese
- » tuscan salad with mixed lettuces, fresh mozzarella, kalamata olives, tomatoes, roasted garlic and polenta croutons

entrées

- » prime new york strip
- » seared black sea bass with quinoa, currants and pine nuts
- » thai red chicken curry with jasmine rice

sides

- » macaroni and cheese gratin
- » garlic mashed potatoes
- » creamed spinach

simon junkfood desserts

old favorites all grown up

- » cotton candy, caramel corn, mini cupcakes, snowballs and doughnut holes
- » lavazza regular and decaffeinated coffee
- » harney & sons teas
- » assorted sodas

