

Dinner

Starters

HUMMUS & CUCUMBERS* 13 ^{VE}
grilled cucumbers, hummus, harrisa, feta, fried garbanzo beans, pickled onions, jalapeno peppers

BREAD & BUTTER 9 ^{VE}
sourdough, salted butter, fleur de sel

ASPARAGUS & MAITAKE MUSHROOMS 19 ^{GF}
panca bearnaise, watercress, pork cracklins

BURNT RAINBOW CARROTS 14 ^{VE GF}
herbed labneh, crispy kale, pumpkin seeds

CRISPY BRUSSELS SPROUTS 14 ^{VE GF}
pickled peppers and preserved lemon

GRILLED BROCCOLINI 14 ^{VE}
romesco sauce, puffed wild rice, black garlic aioli

BOUGIE CHIPS & DIP 29 ^{GF}
smoked trout, creme fraiche, cornichons, chives, egg yolk jam, roe

SHRIMP COCKTAIL 24 ^{GF}
black tiger prawns, tomato water sorbet, fresh horseradish, lemon aioli

THE BONE MARROW * 21
bacon and onion jam, roasted garlic, sourdough toast

SPICY TUNA TARTARE 21
cucumber, tempura crispies, avocado, soy carmel, spicy aioli, nori

BURRATA CAPRESE 17 ^{VE}
balsamico modena, pignole and petite basil pesto, tomato confit, grilled sourdough

RETURN OF THE MAC N CHEESE GRATIN 12 ^{VE}
serrano chili, cheddar, mozzarella, accolades

THE ASTER MEATBALLS 19
arrabiata, parmigiano gremolata, petite basil, bruschetta, fenugreek

CRACKED POTATOES 14 ^{VE GF}
spicy aioli, cilantro, serrano

CHICKEN LIVER & ONION RINGS 19
crispy onion rings, toasted pumpkin seeds, marmalade

MACHA DUCK CARNITAS TACO 13
pineapple, jicama, mango, escabeche, mozzarella, pico de gallo

Salads

HOUSE SALAD 12 ^{VE GF}
cucumber, cherry tomato, radish, pickled red onion, champagne vinaigrette

LEMON GROVE CAESAR* 18
romaine hearts, puffed wild rice, crispy onions, parmesan, boquerones, yuzu caesar dressing

HOLLYWOOD BOWL 18 ^{VE GF}
romaine hearts, beets, quinoa, purple yam, cherry tomatoes, cucumbers, garbanzo beans, champagne vinaigrette

DINOSAUR KALE 18 ^{VE GF}
pomegranate, pear, goat cheese, candied pecans, cranberry balsamic vinaigrette

Plates

THE LEMON PASTA* 30 ^{VE}
chitarra pasta, tom kha, makrut lime essence, melted leeks, cherry tomatoes

SHORT RIB RIGATONI PASTA* 34
al pastor braised short ribs, fresh rigatoni pasta, cilantro crema, cotija cheese

CACIO E PEPE* 28 ^{VE}
pecorina, parmigiano reggiano, black pepper, fresh chitarra pasta

ROASTED CAULIFLOWER 26 ^{VE GF}
salsa matcha, salsa verde, pomegranate gastrique, pumpkin seeds, shaved fennel, coconut

SEARED DAYBOAT SCALLOPS * 45
spring peas & shoots, salami xo sauce

MISO HONEY GRILLED SALMON 39 ^{GF}
fennel & brown butter emulsion, roasted rainbow carrots, dukkah, pomegranate seeds, fronds

CHERMOULA 25 ^{GF}
choice of chicken, shrimp, or cauliflower
garbanzo beans, harissa, fennel, preserved lemon, cilantro, coconut milk

THE ULTIMATE STEAK FRITES 64 ^{GF}
10 oz rib eye, cracked potatoes, panca bearnaise, black pepper & turmeric brown butter, burnt lime chimichurri, roasted garlic
add roasted bone marrow (+15)

DUCK CONFIT 39
roasted carrots, crispy onions, grilled kale, salsa matcha

^{VE} VEGETARIAN

^{VE} VEGAN

^{GF} GLUTEN FREE

Chief Executive Chef Marcel Vigneron
Executive Chef Oscar Maravilla

LEMON
GROVE

* gluten free option available
♦ vegan option available