

PALOMA

PRIX FIXE DINNER MENU

\$120 per person, served family style

APERITIVO [CHOOSE 2]

TRUFFLE ARTICHOKE DIP VG

asiago & herb bechamel, Larder Bakery grilled sourdough, endive, summer truffle

HEIRLOOM TOMATO BRUSCHETTA VG

green onion & ginger salsa, basil blossom, burrata

CRISPY POLENTA FRIES

pecorino romano, san marzano tomato chutney
[can be made vegan]

ANTIPASTO COBB SALAD

marinated artichokes, ricotta salata, castelvetro olives, heirloom cherry tomato, green goddess
[can be made vegan]

PRIMI [CHOOSE 2]

HAND-MADE GNOCCHI

kale pesto, burrata, basil blossoms, sogno toscano tomatoes

LOBSTER AMATRICIANA

heirloom cherry tomatoes, guanciale, linguini

PENNE POMODORO V GF

san marzano tomato, calabrian chili, garden basil

DOLCE [CHOOSE 1]

TIRAMISU

mascarpone, counter-culture coffee, sponge cake

GELATO E SORBETTO

choice of the following flavors

fior di latte, lemon sorbet (v) or dark chocolate sorbet (v)

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol. Santa Monica Proper adds a 5% wellness surcharge to assist in providing healthcare benefits for our colleagues. For parties of 8 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues.

V Vegan | VG Vegetarian | GF Gluten Free | DF Dairy Free

PALOMA

PRIX FIXE RECEPTION MENU

\$75 per person, served family style

APERITIVO [CHOOSE 3]

TRUFFLE ARTICHOKE DIP VG

asiago & herb bechamel, Larder Bakery grilled sourdough, endive, summer truffle

HEIRLOOM TOMATO BRUSCHETTA VG

green onion & ginger salsa, basil blossom, burrata

CRISPY POLENTA FRIES

pecorino romano, san marzano tomato chutney
[can be made vegan]

PROSCIUTTO DI PARMA

buffalo stracciatella, Larder Bakery grilled sourdough

ARANCINI ROMANO

buffalo mozzarella, organic beef bolognese

LONG STEM ROMAN ARTICHOKE VGN GF

chili flakes, meyer lemon aioli

DOLCE [CHOOSE 1]

TIRAMISU

mascarpone, counter-culture coffee, sponge cake

GELATO E SORBETTO

choice of the following flavors

fior di latte, lemon sorbet (v) or dark chocolate sorbet (v)

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