

PALEY.

HOLLYWOOD

RAW BAR

Oysters (g) <i>cucumber mignonette, cocktail sauce</i>	23 (half dozen) / 36 (one dozen)
Hollywood Roll (g) <i>spicy tuna, Dungeness crab, avocado, spicy mayo</i>	21
Hamachi Crudo <i>ponzu, curtido, caper chili garlic oil</i>	25
Shrimp Cocktail <i>prawn, cocktail sauce, sweet corn relish</i>	31
Big Eye Tuna Tartare <i>quail egg, spicy crème fraiche, capers, red onion, crostini</i>	21

SMALL PLATES & STARTERS

Bread Service (v) <i>artisan bread, butter</i>	7
Hand Cut Fries (v*) <i>ketchup</i>	9
Tater Tots (v) <i>parmesan, parsley, aioli, ketchup</i>	9
Hass Avocado Toast (v) <i>cilantro, radish, lemon, maldon salt (Burrata +5, Egg +2)</i>	18
Charred Octopus <i>chorizo, fingerling potatoes, puttanesca, harissa, aioli, onion sprouts</i>	23

FRESH MARKET

Caesar Salad <i>little gem, avocado, croutons, parmesan *add anchovy upon request</i>	11/18
Tomato & Burrata Salad (v,g) <i>Peruvian pesto, pine nuts, red wine vinaigrette, basil, maldon sea salt</i>	18
Cucumber & Melon Salad (v,g) <i>sunflower seeds, ponzu vinaigrette, red onion, jicama, feta</i>	21
Brussels Sprouts (v) <i>vadouvan curry, pomegranate seeds, savory granola</i>	13
Soup of the Day <i>chef's choice, freshly made from scratch</i>	10
Asparagus (v,g) <i>preserved lemon, garlic, avocado oil</i>	14
Creamy Potatoes <i>Yukon gold potatoes, garlic butter</i>	10

CALIFORNIA COASTAL

Lobster Mac & Cheese <i>Santa Barbara spiny lobster, pasta trio, asparagus, mornay, cheddar</i>	31
Grilled Sea Scallops <i>celery root mousseline, pomegranate gastrique, watercress, chimichurri</i>	44
Pan Roasted Organic Scottish Salmon (g) <i>carrot puree, Tuscan kale, smoked carrots, garlic butter</i>	36
Catch of the Day (v) <i>house-made ratatouille, lemon basil</i>	42
Whole Deboned Branzino <i>fingerling potatoes, asparagus, lemon, California olive oil</i>	47

HOUSE SIGNATURES

Ancient Grains (v*) <i>forbidden rice, buckwheat, kamut, quinoa, corn pudding, foraged mushrooms, sungold tomato</i>	36
Wood Grilled Mary's Chicken (g) <i>Gruyere potato cake, sage glaze</i>	36
Wagyu Burger <i>8 oz. wagyu beef, Irish cheddar, tomato, lettuce, onion sprouts, choice of tater tots, fries or salad</i> (Add Bacon + 2, Egg + 2)	26
Grilled Berkshire Pork Loin <i>rainbow chard, stone fruit compote</i>	42
Grilled Flank Steak <i>10 oz. Prime Angus marinated in sesame and tamari, kimchee salad, charred cipollini onion</i>	38
8 oz. Prime Filet Mignon (g) <i>sautéed mushroom, potato puree, house-made cultured butter & thyme, veal jus</i>	57

EAT
DRINK
PALEY.

Paley is named in celebration of the artistic and innovative era shaped at the same location by CBS C.E.O William S. Paley and his wife Babe, a style icon. Boasting a casual California approach with a coastal influence, Paley. enters each season using the best locally sourced ingredients to small and large groups for individual or group celebrations with the same curatorial details.

(v) vegetarian | (v*) vegan | (g) gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% service charge added to parties of 6 or more