# HOLLYWOOD BOXWINE

Morrissey

November 10 & 11, 2017



### Morrissey Concessions Menu

### kitchen 22

falafel burger—cucumber, yogurt and tomato \$11.95

mushroom burger-grilled onions, monterey jack and russian dressing \$12.95

avocado toast-burrata, green harissa and arugula \$11.95

the grilled cheese—larder sourdough, comte cheese and caramelized shallots \$11.95

spanish fried cauliflower—paprika, cumin and romesco aioli \$13.95

french fries \$5.50

alex's veggie sandwich—cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

chocolate chip cookie \$4.25

brownie \$4.25

### thebackyard

### november 10 & 11, 2017

### starters

little gems with green goddess dressing, cucumber and radishes 16 radicchio salad with apples, dried figs, hazelnuts and ricotta salata 18 beet tartare with avocado, crème fraîche and toasted pepitas 19 sweet onion and kabocha squash tart with fontina and walnut oil 19

### from the wood grill

asparagus with soft polenta, cavolo nero, pecorino and a fried egg 28 marinated tofu with shaved bok choy salad and lemon grass sambal 29 alex's honey nut squash with freekeh, cashews, sweet peppers and cumin 32 long cooked romano beans with ricotta toast, romesco and marcona almonds 31 charred market vegetables *mechoui* with farro, labneh and harissa 32 wild mushrooms with cornbread pudding, spicy greens and gremolata 34

### backyard sides

mac n' cheese with scallions and toasted crumbs 14 grilled broccoli with pine nuts and green olives 14 fried yellow potatoes with rosemary and aïoli 12

### dessert

housemade s'mores 12

market berries with crème fraîche and vanilla sugar 14

olive oil cake with strawberries and pistachios 14

caramel chocolate torta with mascarpone and crushed marconas 14

chocolate chip cookies and milk 14

### tacos

two for \$10.25, three for \$14.75
cauliflower, tahini yogurt, mizuna
potatoes, rajas, cilantro

### vegan hot dogs

avocado crème with pickled onions \$10.25

roasted red and yellow pepper \$10.25

caramelized onions with golden raisins \$10.25

alex's veggie sandwich—cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

chocolate chip cookie \$4.25

brownie \$4.25

### banh mi

vegetarian \$11.25

alex's veggie sandwich—cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

chocolate chip cookie \$4.25

brownie \$4.25

### snack bar

### nachos \$7

alex's veggie sandwich—cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

chocolate chip cookie \$4.25

### pizza/bba

white trumpet, kale, garlic and fontina \$12.50

margarita \$12.50

alex's veggie sandwich—cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

chocolate chip cookie \$4.25

brownie \$4.25

### popcorn

butter, caramel, cheese, kettle corn small \$4.50 medium \$5.50 large \$6.50

vegan hot dog \$6

assorted candies \$4.50

chocolate chip cookie \$4.25

brownie \$4.25

### pizza cart

### wild mushroom & kale pizza \$12.50

margarita \$12.50

### snack bar cart

vegan hot dog \$6

nachos \$7

chips \$3

cookies \$4.25

brownie \$4.25

assorted candy \$4



### Morrissey Marketplace Menu

alex's veggie sandwich—cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

roasted beets with horseradish \$6.95

farro with winter squash, dates and pepitas \$6.95

fregola with chickpeas, leeks and carrots \$6.95

three cheese plate with dried fruits and nuts \$14.95

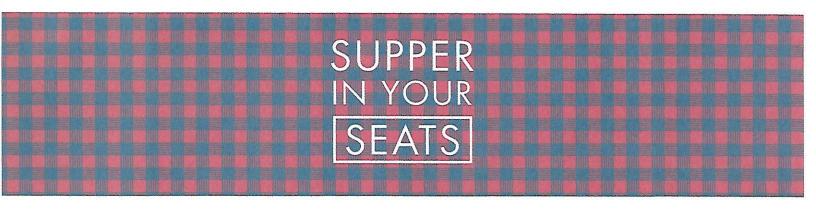
mac n' cheese \$15.95

baked rigatoni with tomato, mozzarella and parmesan \$17.95

market berries \$6.95

carrot cake \$8

chocolate cake \$8



### MORRISSEY MENU - November 10 & 11 Only

### 3 COURSE MENUS

### THE 101

44 per person

string bean salad with radicchio, paprika vinaigrette and crushed marcona almonds

torchio pasta with smoked tomatoes, kale pesto and breadcrumbs

chocolate torta with coffee cream, hazelnuts and dates

### THE ANGELENO

57 per person

roasted honeynut squash with burrata, sweet peppers and pepita pesto

polenta with wild mushrooms, swiss chard, mascarpone and gremolata

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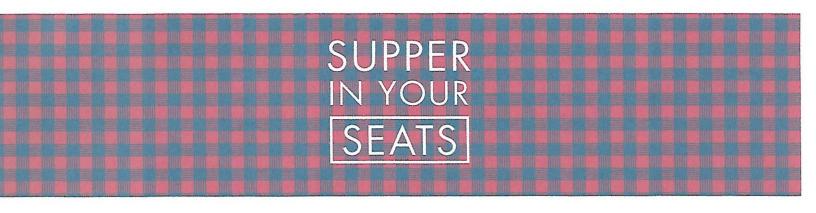
apple and pear buckle with whipped crème fraîche and pomegranate molasses

### FAMILY STYLE DINING

### VEGETARIAN MOROCCAN FEAST FOR TWO 98

three hummus—fava bean, chickpea and beet • zatar lavash • spiced carrot salad • shaved summer squash with preserved lemon • labneh with toasted seeds, parsley and mint • grilled market vegetables with apricots, saffron couscous, almonds and harissa • olive oil cake with bittersweet chocolate and candied citrus zest





### MORRISSEY MENU - November 10 & 11 Only

### À LA CARTE

### **STARTERS**

string bean salad with radicchio, paprika vinaigrette and crushed marcona almonds 14 roasted honeynut squash with burrata, sweet peppers and pepita pesto 16

### MAIN COURSES

polenta with wild mushrooms, swiss chard, mascarpone and gremolata 26 torchio pasta with smoked tomatoes, kale pesto and breadcrumbs 29

### **DESSERTS**

chocolate torta with coffee cream, hazelnuts and dates 15 apple and pear buckle with whipped crème fraîche and pomegranate molasses 15

### PICNIC BOXES

37 per person

### THE WESTSIDE STORY

grilled curried cauliflower with almond soffrito
fregola with chickpeas, carrots and spinach
marinated beets with horseradish and parsley
baguette with tapenade
chocolate chip cookie

### THE HOLLYWOOD VEGAN

grilled fall vegetables with chimichurri farro with winter squash, dates and pepitas toasted crostini olives and almonds farmers market fruit and berries



<sup>\*</sup> Please note that our picnics are served cold to room temperature.



### Morrissey Sweet Shop Menu

chocolate chip cookie \$4.25

chocolate caramel brownie \$4.25

chocolate cake \$8

carrot cake \$8

panna cotta \$5.50

butterscotch pot de creme \$7.50

root beer float \$7.50

cold brew float \$7.50

strauss soft serve ice cream \$6

cool haus vanilla pretzel bar \$4.50

cool haus coffee oreo bar \$4.50

cool haus snickerdoodle strawberry sandwich \$9.50

cool haus chocolate chip vanilla sandwich \$9.50

cool haus double chocolate cookies & cream sandwich \$9.50

cool haus double chocolate dirty mint sandwich \$9.50

vegan hot dog \$6

## the wine bar

marinated olives 6 marcona almonds 6

by a.o.c.

### artisanal cheese

--with dried fruits, nuts and ciabatta 3 cheese 16 5 cheese 26 the farmer's plate

-roasted vegetables, muhammara & chickpea purée, burrata and grilled toast 18

grilled **flatbread** with **broccoli**, burrata, garlic and chile 17 grilled **flatbread** with **roasted tomato**, gruyère, black olive and lemon 17

arugula salad with autumn grapes, goat cheese, saba and pecans 15 avocado and persimmon with ricotta salata and pomegranate salsa 16

turmeric-spiced root vegetables with kaffir yogurt and mint chutney 19 grilled leeks with black lentils, artichokes and salbixada 19 soft polenta with wild mushrooms, mascarpone and gremolata 22 asparagus and parmesan pudding with dandelion, lemon and capers 22 turkish quinoa 'meat'balls with spiced tomato, pistachios and feta 20

curried cauliflower with red wine vinegar 12
farro and black rice with currants and pine nuts 12
sautéed swiss chard with saffron butter and pecorino 12
fingerling potatoes with crème fraîche and chives 12

### dessert

caramel chocolate torta with mascarpone and crushed marconas 13 butterscotch pot de crème with salted whipped cream 12 olive oil cake with market berries, orange zest and pistachios 14