

LUNCH

2 for \$24 | 3 for \$35 | 4 for \$45

Roasted Radicchio, Fresh Honeycomb, Endives, Hazelnuts, Shaved Parmesan, Lemon Hazelnut Vinaigrette

Frisée Caesar Salad, Parmesan, Furikake Croutons

Honeydew, Fennel, Cucumber, & Celery Gazpacho, Jalapeño, Tomato Water Granita

“Triple Sun” Carbonara, Sunny Side Up Egg, Sunchokes, Toasted Sunflower Seeds, Housemade Fettuccine

Spaghetti Caponata, Eggplant, Pine Nuts, Parmesan, Chervil

Seared Free Range Chicken, Sautéed Wax Bean Medley, Chive Salsa Verde, Lemon Soy Reduction

Crispy Salmon, Creamed Fava Beans, Mint & Pea Shoot Salad

Seared Prime Sirloin Cap Steak, Roasted Parmesan Goldbar Squash, Grilled Squashini, Basil Sauce, Japanese Parsley

DESSERT

Stone Fruit & Sorbet, Elderflower, Meringue, Grapefruit Sorbet, Raspberries

Pavlova, Passionfruit Curd, Vanilla Diplomat, Fresh Berries, Red Wine Berry Coulis

A LA CARTE

48-Hour Homemade Sourdough & Butter / 7

189 Burger, Double Patty, Smoky Pickled Onions,
Tomato Concasse Confit, Tomme de Savoie Cheese,
Lemon Dijon Espelette Aioli, Fries / 20

Lobster Roll, Lemon Confit Aioli, Old Bay, Chives,
Housemade Split-top Potato Bun, Fries / 20

Changes and modifications politely declined. Please alert your server to any allergies.

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Consuming raw or uncooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness.