



ESTÉREL

CALIFORNIA FRENCH RESTAURANT

We are proud to support our ranchers and farmers who provide us with compassionately raised meats and sustainably farmed produce.

Estérel sources local ingredients from Santa Monica Farmers Market, Hollywood Farmers Market, Petaluma Farms, K&M Grass-Fed Meats, and more.

GROUPON PRIX FIXE MENU

\$69 Dinner for 2

Includes 1 flatbread, 1 salad,
2 entrees, 2 desserts

\$135 Dinner for 4

Includes 2 flatbreads, 2 salads,
4 entrees, 4 desserts

WOODFIRED FLATBREADS

BLACK MUSHROOM

roasted garlic purée, market mushrooms,
bacon lardon, parmesan, truffled wild arugula

PROVENCAL

sliced tomato, caramelized onion, torn basil, parmesan, mozzarella

SAVOY & SUNCHOKE

sunchoke purée, braised savoy cabbage,
emmental cheese, sunchoke chips

SALADS

THE GARDEN GODDESS

butter lettuce, wild arugula, garden herbs,
homemade green goddess dressing, pistachio crusted avocado

ORGANIC TUSCAN KALE CAESAR

SCARLETT QUINOA BEET

organic baby roasted beets, pomegranate seeds,
garden herbed goat cheese

CRISPY DUCK SKIN

crispy duck skin, green farro, wild arugula, frisee,
poached egg, red wine vinaigrette

ENTREES

BRANZINO A L'UNILATERAL

braised baby leek, fondant potato, tomato confit,
local caviar infused sauce

STEELHEAD SALMON

sunchoke purée, caponata, beurre blanc

FARRO RISOTTO

balsamic grilled winter squash, grana padano,
mascarpone, prosciutto chip

BRICK ROASTED CHICKEN

cage free chicken, creamless creamed corn, spinach, tomato concasse

GRASS FED NY STEAK

lima bean purée, smashed fingerlings, wilted baby kale,
bone marrow bordelaise