

## Rivera Restaurant — dineLA 2012 — Dinner

“Our dineLA 2012 menu offers a taste of Rivera’s contemporary Pan Latin cuisine. Those items listed in **red** celebrate the forthcoming 20th anniversary of *perestroika* and recall my invitation to Moscow 20 years ago to cook a Latin/Russian menu celebrating the dawning of *glasnost*. They also provide a preview of the full Modern Russian menu we will be serving as a special event at Rivera this May.” – *John Rivera Sedlar, owner/chef*

### APPETIZER

**Zakuski Troika: Borscht, Piroshki, Vodka-Cured Salmon**

*or*

Jamón Serrano with Frisée Salad, Poached Jidori Egg, and Jerez Vinaigrette

*or*

Tortillas Florales with Saffron Mussels

### ENTREMET

**Red Square: Blood Orange Ice with Russian Vodka**

### ENTREE

**Chicken KGB**

*or*

Seared White Sea Bass Feijoada with Frijoles Negros and Chilled Asian Pear Salsa

*or*

Stacked Enchilada of Portobellos, Caramelized Shallots, and Garlic-Goat Cheese Sauce

### DESSERT

**Chocolate Eggs Fabergé**

*or*

Butterscotch Budino with Spanish Peanuts and Mezcal Crema

*or*

Brazilian Baba Cachaça with Meyer Lemon Ricotta Mousse and Pineapple Compote

*Three-Course Prix-Fixe, \$44 per person (tax and gratuity extra)*  
Chef de Cuisine Joe Panarello