

Rivera Restaurant — dineLA 2012 — Lunch

“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 of Vodka-Cured Salmon

or

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

or

Tortillas Florales with Saffron Mussels

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-Chile Comrades Sorbet

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, \$28 per person (tax and gratuity extra)
Chef de Cuisine Joe Panarello