

# DINNER

## HOURS

from 5pm daily

THE *Whisper*  
RESTAURANT and LOUNGE

## RESERVATIONS

323 931 0202

### SMALL PLATES

<b>Tuna Tartare</b>	<b>15</b>
Hawaiian albacore, sesame, citrus ginger vinaigrette, crispy wonton	
<b>Whisper Fries</b>	<b>9</b>
Black pepper-blue cheese aioli, black olive-truffle ranch, chipotle bbq sauce	
<b>Hummus Plate</b>	<b>15</b>
Valbreso feta, marinated olives, roasted eggplant puree, grilled ciabatta	
<b>Artisan Board</b>	<b>17</b>
La Quercia prosciutto Americano, Marin camembert, San Joaquin cheddar, housemade pickles and jams, warm rosemary focaccia	
<b>Prawns</b>	<b>19</b>
Sizzling chili-garlic sauce, olive oil, grilled ciabatta	
<b>Mac &amp; Cheese with Pancetta</b>	<b>8</b>
Fontina, smoked gouda, hook's cheddar, scallions	
<b>Calamari</b>	<b>14</b>
Crispy fried, sweet chili-garlic sauce, grilled lime	
<b>Baked Camembert</b>	<b>14</b>
Baby beets, upland cress, candied pecans, green apple	

### SNACKS *\$4 each*

Bacon Peanut Crunch  
Truffled Popcorn  
Marinated Olives  
Smoked Cheese Croquettes



### AMERICAN CLASSICS

*\$20 each*

**Friday** Jidori Fried Chicken  
Jalapeno cheddar biscuit, greens,  
buttermilk mashed potatoes,  
Tam's sausage gravy

**Saturday** Wagyu Roast Beef  
Kennebec steak fries, creamed  
spinach, horseradish creme, natural jus

**Sunday** Spaghetti & Meatballs  
Butcher's block meatballs, tomato-  
fennel sauce, parmesan-reggiano



### SALADS & SOUP

<b>Soup</b>	<b>8</b>
Seasonal inspiration	
<b>Butter Lettuces</b>	<b>11</b>
Avocado, radish, pecorino-romano, lemon vinaigrette	
<b>Caesar</b>	<b>10</b>
Hearts of romaine, parmesan-reggiano, garlic croutons	
<b>Wedge</b>	<b>12</b>
Iceberg lettuce, grilled bacon, preserved tomatoes, Hook's blue cheese dressing	
<b>Baby Lettuces</b>	<b>10</b>
Apples, olive oil fried almonds, sundried cranberries, riesling vinaigrette	

### FLATBREADS

*add prosciutto Americano to any flatbread for \$3*

<b>Margherita</b>	<b>13</b>
Fresh mozzarella, fennel tomato sauce, hand torn basil	
<b>Mushroom &amp; Truffle</b>	<b>13</b>
Roasted garlic, thyme, goat cheese	
<b>Butternut Squash &amp; Sage</b>	<b>12</b>
Grilled pear, caramelized onion, Hook's blue cheese, pine nuts	

Executive Chef Anthony Jacquet  
split plate charge \$2 | corkage fee \$15  
18% gratuity added to parties of 6 or more

# DINNER

## MAINS

<b>Pan Roasted King Salmon</b>	<b>27</b>
Beluga lentils, swiss chard, grain mustard sauce	
<b>Mushroom Risotto</b>	<b>20</b>
Roasted autumn squash, thyme, porcini mascarpone	
<b>Flat Iron Steak</b>	<b>28</b>
Sea salt & black pepper fries, garlic spinach, Roquefort butter	
<b>8 oz. Filet of Angus Beef</b>	<b>39</b>
Whipped Yukon potatoes, bacon-ciopollini onion compote, glazed carrots, shallot jus	
<b>Wagyu Beef Short Ribs</b>	<b>30</b>
Creamy polenta, Tuscan kale, preserved tomato, red wine reduction	
<b>Jidori Chicken</b>	<b>24</b>
Maple-bourbon yam puree, bacon, sweet and sour red cabbage, golden chanterelles, pan jus	

## HOUSE MADE PASTAS

<b>Lamb Bolognese</b>	<b>22</b>
Tagliatelle, braised lamb shank, lamb sausage, smoked tomato sauce, parmesan-reggiano	
<b>Butternut Squash Ravioli</b>	<b>19</b>
Roasted apples, pumpkin seed, sage-brown butter	
<b>Sonoma Pork Ragu</b>	<b>18</b>
Garganelli, golden raisins, wilted greens, red wine, pancetta, pecorino-romano	



### FROM THE MARKET

*\$6 each, three for \$15*

- Carrots** white soy-ginger vinaigrette, scallions, sambal
- Tuscan Kale** golden raisins, pine nuts, pancetta
- Roasted Autumn Squash** arugula, honey, mole spices
- Beluga Lentils** sofrito crudo, radish, feta
- Savoy Spinach** garlic butter
- Swiss Chard** parmesan cream
- Creamed Potatoes** roasted garlic, parmesan
- Garnet Yam Puree** maple, bourbon, guajillo chili



### BURGERS

*add bacon or avocado \$2*

- Kobe Style Beef Sliders 15**  
White cheddar, caramelized onions, whisper sauce
- Supper Club Burger 16**  
American cheese, tomato, iceberg lettuce, pickles, whisper sauce
- "Burger & A Brew"*
- Australian Lamb Burger\* 17**  
Brie cheese, cranberry preserves, wild arugula, roasted jalapeño aioli, and sweet potato fries  
We kindly request no alterations.  
*with your choice of Artisan draft beer*  
Alaskan White, Junea or Deschutes Mirror Pond Pale, Bend OR

*\*Winner of Plate Magazine's Nationwide "Best Lamb Burger Contest"*