

①

<b>oysters</b>	mignonette ice, half dozen 19
<b>big eye tuna</b>	poke dressing, shiso, fermented onion rings, burnt coconut oil 18
<b>laughing bird shrimp</b>	avocado, shrimp crackers, escabeche dressing 14
<b>cucumbers</b>	caramelized buttermilk, dill pickle flavor 12
<b>smoked mozzarella</b>	dressed up like a tomato, pomodoro sauce, grilled bread 15
<b>foie gras shavings</b>	hazelnut butter, radishes, smoked sea salt, pumpernickel 22
<b>salt and charcoal potatoes</b>	house-made sour cream, black vinegar 11
<b>egg yolk gnocchi</b>	mushroom brown butter, chanterelles, peas, tiny croutons 15
<b>fried calamari</b>	masa-potato crust, curry emulsion 16
<b>octopus</b>	ink.shells, young fennel, pimenton 23
<b>beef tartare</b>	bibimbap, crispy rice, tofu dressing 17
<b>hamachi</b>	vichyssoise, leeks, crispy rice pearls 18
<b>street corn</b>	cool ranch "foritos", cotija cheese 12

**ink.**

8360 melrose ave. los angeles, ca  
323.651.5866    mvink.com    @mvinkla

②

<b>bucatini pasta</b>	nasturtium pesto, burrata, tomato 21
<b>baja sea bass</b>	uni butter, mushroom pancake 32
<b>branzino</b>	grape juice with yeast and brown butter, fermented celeriac remoulade 38
<b>lamb belly</b>	pine nut cassoulet, yogurt curds 30
<b>pork chop</b>	apricots, smoked maple, lardo 34
<b>flannery california reserve holstein beef</b>	
<b>filet mignon 6oz.</b>	beef tenderloin... 44
<b>short rib 8oz.</b>	dry aged 10-14 days 39
<b>new york strip 12oz.</b>	dry aged 24-36 days 62
<b>rib eye 14oz.</b>	dry aged 24-36 days 60
⊕	
<b>asparagus</b>	malt vinegar bernaise, malt bread crumbs 12
<b>beet bolognese</b>	beetballs, oregano, goat cheese 14
<b>brussels sprouts</b>	cider vinegar, whipped gruyere-aligot 12
<b>romanesco broccoli</b>	romesco, black garlic, lemon 11
<b>carolina gold rice</b>	local milk, freeze-dried fiscalini cheddar cheese 12
<b>mashed potatoes</b>	choice of organic grass fed cows' milk or seaweed butter 7