

# Fanny's

At the Academy Museum  
of Motion Pictures

## To Share

**IT'S A FOCACCIA LIFE ... 12**  
garlic boursin, whipped butter

**THE GOOD, THE BURRATA,  
AND THE UGLY ... 19**  
beets, hazelnut, icewine vinegar, frisée

**MEATBALLS NAMED  
DESIRE ... 22**  
pomodoro, mozzarella, garlic bread, parmesan,  
basil

**LOCK STOCK AND 3 HOUSE  
SCHMEARS ... 19**  
truffle hummus, miso baba ganoush, whipped  
avocado, housemade pita bread  
add vegetable crudité + \$8

**CINEMA FRITTO MISTO ... 23**  
calamari, shrimp, sauce gribiche, shishito peppers



## Greens

**GONE WITH THE  
CAESAR ... 20**  
baby gem, treviso, parmigiano, crouton,  
anchovy

**THE "JACQUELINE"  
NICOISE ... 23**  
ahi tuna, capers, cherry tomato, anchovy,  
olives, soft eggs, red wine vinaigrette,  
potatoes, green beans

**"KRAMER" CHOPPED  
SALAD ... 22**  
mortadella, aged cheddar, sundried tomatoes,  
mixed olives, salami, garbanzo beans, treviso,  
cherry tomatoes, italian dressing

**A LOBSTER COBB  
ODYSSEY ... 35**  
poached half lobster, gem hearts, cherry  
tomato, bleu cheese, avocado, bacon, egg,  
corn, green beans, tarragon ranch

## Cheese OR Charcuterie

**THREE ... 30 | FIVE ... 40**  
chef's selection served with  
honeycomb, quince paste, dijon, cornichon,  
fruit & nut bread

## Entrees

**A CLOCKWORK LIVER & ONIONS ... 30**  
calf's liver, potato, balsamic bordelaise

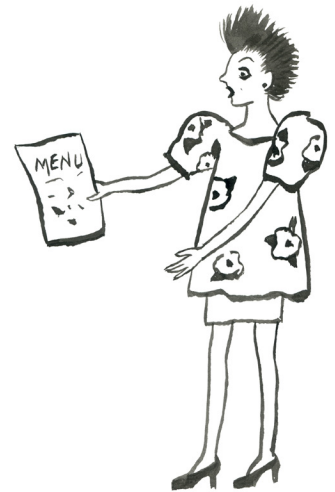
**MUSHROOM WELLINGTON ... 28**  
portabello mushroom, spinach, miso mushroom jus

**PLAY IT AGAIN, SALMON ... 38**  
corn purée, succotash, onion ring, tamarind glaze

**PATHS OF JIDORI CHICKEN ... 36**  
potato purée, baby carrots, natural jus

**SOME LIKE IT HOT STEAK FRITES ... 56**  
12 oz. NY striploin, green peppercorn sauce

**FULL METAL SHORT RIB ... 42**  
port wine braised, acquerello rice, gremolata



## Sides

**FRIES ... 9**  
parmigiano, parsley, ketchup

**SEASONAL VEGETABLES ... 15**  
chef's selection, best of the season!

**SIMPLE SALAD ... 10**  
frisée, arugula, wild herbs, edible flowers

**SQUASH BLOSSOMS ... 21**  
five cheeses, garlic aioli, tempura

Executive Chef Jun Oh

Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products, sesame products and other potential allergens in the food production areas of our facility. Please direct questions to the manager.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.