

# PATINA

PRIVATE DINING



Chef Joachim Splichal is honored as one of the nation's, Legendary Chefs by Bon Appétit



Michelin Star



4 Stars  
-LA Times



James Beard Foundation's  
a Best California Chef



Food Network  
"Restaurateur of the Year"

**CATERING AND SPECIAL EVENT SALES** 213 972 302 | [prgdowntownevents@patinagroup.com](mailto:prgdowntownevents@patinagroup.com)

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# TRAY PASSED HORS D'OEUVRES PRE-DINNER

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HALF HOUR	Select four   \$15 per person
1 HOUR	Select five   \$25 per person
1.5 HOURS	Select six   \$35 per person
2 HOURS	Select seven   \$45 per person

Special dietary requests can be accommodated on-site. We are happy to customize a menu for your event. Beverages charged upon consumption and customized to complement your menu.

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## COLD

**Rice Cracker** Hamachi, yuzu aioli

**Beef Tartare** Cornichon, toro chip

**Lobster Roll Profiterole** Granny Smith apple, tobiko

**Smoked Salmon** Brioche toast, lemon dill cream

**Crostini** Smoked salmon, avocado mousse

**Buffalo Mozzarella** Eggplant caviar

**Fingerling Potato** Niçoise garnish

**Tomato Bread** Basil, Ibérico ham

**Manila Clam** Dashi jelly, pickled green onion purple rice chip, salmon roe, cucumber, oyster vinaigrette

## HOT

**Crusted Potato Purée** Lemon crème fraîche, caviar

**Oyster Beignet** Tartar sauce

**Tiger Prawn en Papillote** Thai basil

**Cod Brandade Croquette** Piquillo dressing

**Wild Mushroom** Puff pastry, Parmesan

**Gruyère Béchamel Stuffed Gougères**

**Grilled Polenta** Balsamic, pork belly

**Foie Gras Stuffed Potato Croquette** Toasted almond

**Sea Urchin Tempura** Curry aioli, nori

## BITE-SIZED DESSERTS \$15

Chef's seasonal selection of bite-sized desserts

## PLATED DINNER 3-COURSE \$85

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Choices not offered to groups of 40 or more.

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### FIRST COURSE SELECT ONE

**Jumbo Lump Crab** Herbed crème fraîche, shellfish bisque

**Tuna Tartare** Quail egg, citrus soy reduction

**Mesclun Salad** Seasonal vegetables, herbs, citrus vinaigrette

**Scallop Carpaccio** Shiso, verjus, piment d'espelette

### SECOND COURSE SELECT TWO

**Snake River Farm Hanger Steak** Pomme purée, king trumpet mushroom, caramelized shallots, sauce au poivre

**Scottish Salmon** Tomato confit, fennel purée, warm herb vinaigrette

**Braised Beef Cheek** Creamy polenta, seasonal vegetable, lotus root chip

**Potato Wrapped Sea Bass** Braised leeks, cabernet sauce

### DESSERT SELECT ONE

**Coconut** Mango, yuzu, maracuya

**Chocolate** Citrus, crème fraîche, genmai

**Warm Almond Bostock** Orange blossom ice cream

**Petit Fours** Seasonal religieuse, chocolate truffles, seasonal pâte de fruit (*\$12 supplemental charge per person*)

### CHEESE COURSE ADDITION \$18 SUPPLEMENTAL CHARGE

Chef's selection of domestic and imported cheese with complimentary additions

# PLATED DINNER 4-COURSE \$105

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## FIRST COURSE SELECT ONE

### COLD APPETIZER

**Mesclun Salad** Seasonal vegetables, herbs, citrus vinaigrette

**Lobster Salad** Avocado, grapefruit, frisée, tomato aioli

**Roasted Beets** Hazelnut, roasted carrot purée, honey yogurt dressing

**Veal Carpaccio** Quail egg, edamame, tomato sauce

## SECOND COURSE SELECT ONE

### HOT APPETIZER

**Butter Poached Lobster** Bone marrow mousse, shimeji mushroom, Sherry emulsion

**Seared Scallop** Vegetable risotto, cauliflower velouté

**Jumbo Lump Crab** Herbed crème fraîche, shellfish bisque

**Duck Confit Tortellini** Savoy cabbage, chicken consommé

## THIRD COURSE SELECT TWO

### FISH

**Poached Maine Lobster** Butternut squash purée, carrot ginger emulsion

**Potato Wrapped Sea Bass** Braised leeks, cabernet sauce

**Red Snapper** Crushed potato, seasonal vegetable, lemongrass sauce

### MEAT

**Beef Tenderloin** Shishito pepper, horseradish mustard, Béarnaise mousse, Bordelaise

**Snake River Farm Pork Belly** Pomme purée, seasonal mushroom, Madeira sauce

**Pan-Roasted Lamb Loin** Espelette crust, eggplant caviar, cépes, piquillo mint jus

**Braised Beef Cheek** Creamy polenta, seasonal vegetable, lotus root chip

## FOURTH COURSE SELECT ONE

### DESSERT

**Coconut** Mango, yuzu, maracuya

**Chocolate** Citrus, creme fraiche, genmai

**Warm Almond Bostock** Orange blossom ice cream

**Beignets** Bourbon milk jam, crème fraîche, caramel ice cream

**Petit Fours** Seasonal religieuse, chocolate truffles, seasonal pate de fruit (*\$12 supplemental charge per person*)

## CHEESE COURSE ADDITION \$18 SUPPLEMENTAL CHARGE

Chef's selection of domestic and imported cheese with complimentary additions