



PATINA

SPECIAL EVENTS MENU

ABOUT PATINA RESTAURANT

Patina Restaurant is the flagship culinary concept by Master Chef and Founder Joachim Splichal. The restaurant is nestled inside the world-famous Walt Disney Concert Hall, designed by the living legend Frank Ghery and situated in downtown Los Angeles. We offer contemporary French cuisine, featuring seasonal tasting menus, tableside caviar service, artisanal cheeses and a Grand Award wine list, prestigiously awarded by Wine Spectator.



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"

MENU PHILOSOPHY

Executive Chef Andreas Roller creates a moment of culinary indulgence; each course is artistically plated and sourced from the freshest and finest ingredients. For this reason, the following tasting menus are samples—inspirations of these great culinary moments, changing naturally and in harmony with the farmers market from season-to-season, tailored to your preferences.

CATERING AND SPECIAL EVENT SALES

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141 S. Grand Avenue, Los Angeles, CA 90015 | patinarestaurant.com

TRAY PASSED HORS D'OEUVRES PRE-DINNER

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

Menu options may vary, depending on the season, to ensure you indulge in the highest quality ingredients available. 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.

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

3-COURSE \$115 PER PERSON | ADD SOMMELIER WINE PAIRING \$40 PER PERSON

Select 1 first course, 2 second courses (for choice on-site), 1 dessert course
Sommelier wine pairing includes 2.5 ounce pour of select wine per course
Choices not offered to groups of 40 or more.

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FIRST COURSE

ROASTED BEET SALAD
citrus, wabash cannonball, pear

WHITE ASPARAGUS FROM LOIRE VALLEY
spring pea, morel, farm egg

YELLOWTAIL & JAPANESE MACKEREL
sudachi, pomelo, thai basil

SPRING PEA AGNOLOTTI
ricotta salata, weiser carrot, cipollini

SECOND COURSE

DOVER SOLE
manila clam, parsley, chorizo

ATLANTIC COD
peperonata, la ratte potato, pistou

SNAKE RIVER FARMS WAGYU BEEF
oxtail, tsukemono, trumpet royal

COLORADO LAMB
fava bean, polenta, balsamic jus

JIDORI CHICKEN
garbanzo, harrisa, shishito pepper

MILK-FED VEAL
ramp spätzle, creamy morel, spring vegetable

THIRD COURSE

SUMMER FRUIT PAVLOVA
crème fraîche, passion fruit,

IVORY CHOCOLATE
hazelnut, red currant, mint

PEACH TART
almond, white chocolate, elderflower

ARTISANAL CHEESE SELECTION
Traditional accompaniments
Selection of three cheeses \$20 | Four Cheeses \$25 | Five Cheeses \$30

4-COURSE \$125 PER PERSON | ADD SOMMELIER WINE PAIRING \$50 PER PERSON

Select 1 first course, 1 second course, 2 entrée courses (for choice on-site), 1 dessert course
Sommelier wine pairing includes 2.5 ounce pour of select wine per course
Choices not offered to groups of 40 or more.

Menu options may vary, depending on the season, to ensure you indulge in the highest quality ingredients available. 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.

FIRST COURSE

ROASTED BEET SALAD
citrus, wabash cannonball, pear

SPRING PEA AGNOLOTTI
ricotta salata, weiser carrot, cipollini

SECOND COURSE

YELLOWTAIL & JAPANESE MACKEREL
sudachi, pomelo, thai basil

WHITE ASPARAGUS FROM LOIRE VALLEY
spring pea, morel, farm egg

THIRD COURSE

DOVER SOLE
manila clam, parsley, chorizo

ATLANTIC COD
peperonata, la ratte potato, pistou

SNAKE RIVER FARMS WAGYU BEEF
oxtail, tsukemono, trumpet royal

COLORADO LAMB
fava bean, polenta, balsamic jus

JIDORI CHICKEN
garbanzo, harrisa, shishito pepper

MILK-FED VEAL
ramp spätzle, creamy morel, spring vegetable

FOURTH COURSE

SUMMER FRUIT PAVLOVA
crème fraîche, passion fruit,

IVORY CHOCOLATE
hazelnut, red currant, mint

PEACH TART
almond, white chocolate, elderflower

ARTISANAL CHEESE SELECTION
Traditional accompaniments
Selection of three cheeses \$20 | Four Cheeses \$25 | Five Cheeses \$30