



# 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 Gehry 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.

### 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.



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

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141 S. Grand Avenue, Los Angeles, CA 90015 | [patinarestaurant.com](http://patinarestaurant.com)

## 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

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.

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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

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

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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

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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.

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### 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

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