



asterid
by ray garcia

Private Dining
&
Events



About

Asterid shares the next chapter in Chef Ray Garcia's Angeleno story. The bright and bold California inspired menu celebrates the city's culinary culture and Garcia's relationship with it's local growers and producers.

Located at the base of the iconic Walt Disney Concert Hall, asterid connects through flavor and setting. The thoughtful and inspired menu collaborates with the warm and elegant dining experience we've come to expect from the celebrated chef.

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Private Events
Group Dining
Private Dining
Cocktail Hour



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Outdoor Lounge



Private Dining Room







Menus

Prix Fixe Menus

served family style

Menu 1

69 per person

Cashew Muhammara

Chile Ancho, Pomegranate, Feta, Pita

Sunchoke Rosti

Sunflower Crème Fraiche, Strawberry Pepper Jam

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Cauliflower

Romanesco, Vadouvan, Sultanas, Chile Morita

Maitake Mushrooms

Turmeric Aioli, Lemon, Parsley

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Roasted Half Chicken –

Cannellini Beans, Fresno Chile, Cherry Tomato, Lime Basil

Carrots

Blush Oca, Black Garlic, Dill Yogurt, Sumac

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Rice Pudding

Organic Sweet Rose Rice, Coconut Cream, Passion Fruit

Tart

Lemon Curd, Poppy Seed, Whipped Custard

Menu 2

85 per person

Maitake Mushrooms

Turmeric Aioli, Lemon, Parsley

Sunchoke Rosti

Sunflower Crème Fraiche, Strawberry Pepper Jam

Chicken Liver Mousse

Mandarin, Pickled Pearl Onion, Sourdough, Nasturtium

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Cauliflower

Romanesco, Vadouvan, Sultanas, Chile Morita

Ceviche

Hiramasa, Passion Fruit, Coconut, Serrano, Puffed Rice

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Risotto

Red Beet Carnaroli, Mascarpone, Dill

Lamb Shank

Chile Japones, Charred Eggplant Puree, Pickled Cabbage, flatbread

Carrots

Blush Oca, Black Garlic, Dill Yogurt, Sumac

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Tart

Lemon Curd, Poppy Seed, Whipped Custard

Shortcake

Harry's Berries, Hibiscus Angel Food Cake, Lemon Cream

Tray Pass

Savory

Cashew Muhammara 6

Vegetarian can be made vegan

Sunchoke Rosti 5

Red Beet Arancini 5

Vegetarian

Maitake Mushrooms 7

Vegetarian can be made Vegan

Ricotta on Toast 6

Vegetarian

Roasted Dates with Almonds 6

Vegan

Caviar Tamal 15

Octopus Rolls 9

Beef Tartare 9

(with Truffle +3)

Ceviche with Plantain Chip 8

Chicken Liver Mousse 7

Sweet

Budino 7

Rice Pudding 6

Vegan Option Available

Shortcake 8





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Menus

For all groups of more than ten guests we ask that you select from one of our prix fixe menu options. Curated by our culinary team, these seasonal menus are served family style and assist in creating a memorable culinary experience.

For guests with dietary restrictions or hosts interested in custom menu planning, please inquire with our hospitality team for assistance.

Securing Your Booking

To secure your booking with us we ask that you select from one of our prix fixe menu options, complete and return a cc authorization form and signed contract. Depending on your type of booking a deposit may be required, please note terms for all final guest counts and dietary restrictions.

Capacities

Total Dining Capacity 172

Total Seated Capacity 182

Private Dining Room 16 Seated Guests

*For more information or to inquire please contact us
events@asteridla.com*