

Private Dining  
&  
Events

*asterid*  
by ray garcia





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 its local growers and producers.

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.



## **F u l l   R e s t a u r a n t**

Host your event in our restaurant and invite your guests to experience an iconic LA experience. With a full dining capacity of 127, not including bar seating, and reception capacity of 220 guests, asterid is the perfect location for your next celebration.

Any event over 16 indoors would require a full buyout of the restaurant.



## **P r i v a t e   D i n i n g   R o o m**

Through the pocket doors off of the main dining room, our private dining room is a hidden enclave for groups up to 16 guests to enjoy a private dining experience. Perfect for intimate gatherings, wine dinners, and celebrations. The room comes fully equip with a TV that connects via HDMI.



## **I n d o o r   L o u n g e**

Perfect for a small and intimate reception, our indoor lounge can accommodate 20 guests for a standing reception.





## Outdoor Patio

Enjoy the iconic setting with a bright and bold menu on our heated patio. Available for dining events and receptions. Can accommodate up to 60 seated guests or 80 for a reception.



## Outdoor Lounge

Cocktails, bites, and views. Our outdoor lounge has it all. Host a group up to 15 guests standing or up to 25 people in our outdoor lounge. Perfect for pre dinner receptions and cocktail hours.

Option available to utilize both lounges for a group of up to 50.



## Dinner Menus

Asterid offers groups and events a range of hyper-seasonal options to enjoy. These menus are served family style and are curated seasonally by our culinary team.

We ask guests with dietary restrictions provide these notes seven days prior to your booking so that we can accommodate. Please be assured that we will not adjust the whole groups' menu based on these dietary needs, we will accommodate these guests on an individual basis.

If you're interested in a custom menu or require any assistance with additional menu planning we are more than happy to accommodate.





# Menu #1 Three Course

85 per person - family style

125 per person - plated



## Kampachi

aji amarillo, ponzu, coconut, mint, kobujime

## Chicken Liver Mousse

cranberry, palo santo, thomcord, pistachio crumble, sourdough, rosemary

## Market Salad

radicchio, hidden rose apple, feta, walnut, dill buttermilk dressing

## Scallop Crudo +5

hokkaido, umeboshi, pichuberry, trout roe, avocado mousse

## Maitake Mushrooms

turmeric aioli, lemon, parsley

**First**  
Select Two

## Brussel Sprouts

pomegranate, chili morita, vegan feta, muhammara

## Burrata +3

beets, persimmon, hazelnut brittle, orange gelee, orange

blossom honey

## Prawns +5

hearts of palm, a la diablo, cara cara, orange mint

## Risotto

red beet carnaroli, creme fraiche, dill

## Half Chicken

yukon gold, tuscan kale, salsa verde

## Black Cod

gochujang, butternut squash, shimeji mushroom, lotus root

## Short Rib +3

domingo rojo beans, bacon, cactus, chipotle

## Lamb Shank +5

garbanzo bean, snap pea, vadouvan, preserved lemon, chile ancho

**Second**  
Select Two

## Rice Pudding

organic sweet rose rice, coconut cream, passion fruit

## Yuzu Entremet

yuzu cream, cassis, toasted almond

## Budino

dark chocolate, whipped ricotta, cocoa nib brittle, olive oil

## Panna Cotta

poached bosc pears, brown sugar streusel, pomegranate

**Dessert**  
Select Two

Wine Pairing Options Available



# Menu #2 Four Course

105 per person - Family Style

145 per person - plated



## Scallop Crudo

hokkaido, umeboshi, pichuberry, trout roe, avocado mousse

## Market Salad

radicchio, hidden rose apple, feta, walnut, dill buttermilk dressing

## Kampachi

aji amarillo, ponzu, coconut, mint, kobujime

## Chicken Liver Mousse

cranberry, palo santo, thomcord, pistachio crumble, sourdough,  
rosemary

## Caviar +25

grand selection schrenckii, honeynut squash tamal, crema

**First**  
Select Two

**Second**  
Select Two

## Brussel Sprouts

pomegranate, chili morita, vegan feta, muhammara

## Maitake Mushrooms

turmeric aioli, lemon, parsley

## Prawns

hearts of palm, a la diablo, cara cara, orange mint

## Risotto

red beet carnaroli, creme fraiche, dill

## Burrata

beets, persimmon, hazelnut brittle, orange gelee, orange blossom honey

**Third**  
Select Two

## Half Chicken

yukon gold, tuscan kale, salsa verde

## Black Cod

gochujang, butternut squash, shimeji mushroom, lotus root

## Short Rib

domingo rojo beans, bacon, cactus, chipotle

## Lamb Shank +3

garbanzo bean, snap pea, vadouvan, preserved lemon, chile ancho

**Dessert**  
Select Two

## Rice Pudding

organic sweet rose rice, coconut cream, passion fruit

## Corn Financier

milk crumb, blueberry compote, roasted corn ice cream

## Budino

dark chocolate, whipped ricotta, cocoa nib brittle, olive oil

## Panna Cotta

poached bosc pears, brown sugar streusel, pomegranate

Wine Pairing Options Available



## Chef's Menu

#3

starts at 145 per person



## The asterid Experience

A five course menu designed specifically for you

Share with us the expectation and type of food your party enjoys, and our Chef will work directly with you to create a custom, one-of-a-kind menu just for your event!

Wine pairing options also available

This menu will require 2 weeks advance notice to prepare



## Tray Pass

Minimum of 25 pieces per selection

Based on two hours of service

### Select Three

45 per person

### Select Five

65 per person

#### Vegetable

##### Maitake Mushrooms

tumeric aioli, lemon, parsley

##### Red Beet Arancini

red beet carnaroli, creme fraiche, dill

##### Sunchoke Rosti (veg)

sunflower creme fraiche, strawberry pepper jam

##### Ricotta Toast (veg)

artisanal foccacia, housemade ricotta, calabrian chile honey

##### Roasted Dates with Almonds (vegan)

cashew cheese, mole

#### Meat & Fish

##### Caviar Tamal

grand selection schrenckii, honeynut squash tamal, crema

##### Short Rib

domingo rojo beans, bacon, cactus, chipotle

##### Beef Tartare

beef tenderloin, parmesan, cognac, creme fraiche, focaccia

##### Chicken Liver Mousse

cranberry, palo santo, thomcord, pistachio crumble, sourdough, rosemary

##### Kampachi

aji amarillo, ponzu, coconut, mint, kobujime

#### Dessert

##### Budino

dark chocolate, whipped ricotta, cocoa nib brittle, olive oil

##### Rice Pudding

organic sweet rose rice, coconut cream, passion fruit

##### Ancho Custard

poached bosc pears, brown sugar streusel, pomegranate

## Add Ons

Charcuterie & Cheese Platter - 45

Carving Station - inquire for cost





# Brunch

## Menu #1

45 per person

Served Family Style

### Market Salad

radicchio, hidden rose apple, feta, walnut, dill buttermilk dressing

### Pancakes

lemon poppy seed, blueberry, whipped chantilly,  
beurre de barrate

### Frittata

house-made chorizo, jack cheese, fingerling potato, salsa roja

## Menu #2

50 per person

Served Family Style

### Kampachi

aji amarillo, ponzu, coconut, mint, kobujime

### Avocado Toast

smashed avocado, egg mousse, pickled shallots, trout roe,  
tomato gelee

### Fried Chicken

slaw, bread and butter pickles, chive biscut



## **Brunch Drinks**

### **coffee & tea**

**'Slow Burn' red bay coffee company, oakland, ca 5**

**Cold Brew** choice of milk **5**

**Original** ceylon black **7**

**Genmai** bold green tea, roasted rice **7**

**Ginseng Mint** peppermint, spearmint, catnip, ginseng **7**

**Caramel Rooibos** chrysanthemum, caramel flavor **7**

### **Wine & Mimosas**

**Les Terres Blanches 'Ancestral', Brut Rose, Anjou, France 2020 19/75**

**Champagne Tassin 'Successeurs', Brut, Aube, Champagne, France NV 26/100**

**Mimosa, Prosecco, Fruit Juice 16**

### **Cocktails**

**Vodka & Tangerine 18**

vodka, tangerine, dry curaçao, apricot, lemongrass, lemon, prosecco

**Paloma 17**

tequila blanco, grapefruit, lime, pamplemousse, cappelletti, soda

**Gin & Guava 18**

future gin, pink guava, orange blossom honey, peach, cappelletti, celery bitters,  
lemon, soda

**Mole Milk Punch 19**

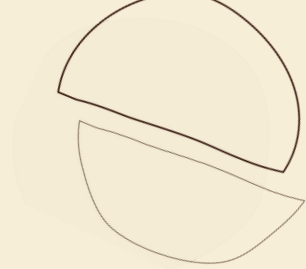
copalli cacao rum, pineapple, green tea, mole, oaxacan chocolate

**Tequila & Pineapple 19**

tequila blanco, smoked pineapple spirit, fresh pineapple, passion fruit, house tepache, lime







# Beverage Packages

For groups over 16

## Base Package - 45 per person for 2 hours

includes local beer

wine selection will be based on menu selection

*Wheatley Vodka - Beefeater Gin - Saison 3yr Rum - Famous Grouse Scotch  
Four Roses Bourbon- Old Overholt Rye - Tullamore Dew Irish Whisky  
Cazcabel Blanco Tequila - Mal Bien Espadin Mezcal  
Fundador Solera Reserva Brandy*

## Premium Package - 65 per person for 2 hours

includes local beer

wine selection will be based on menu selection

*Titos Vodka- Sipsmith Gin- El Dorado 12yr Rum - Monkey Shoulder Scotch  
Michters Bourbon - Knob Creek Rye - Redbreast 12yr Irish Whisky  
Hatozaki Small Batch Japanese Whisky- Lalo Blanco Tequila  
Legendario Domingo Espadin Mezcal - Pierre Ferrand 1840 Cognac Brandy*

## N/A Package - 25 per person for 2 hours

includes coffee, hot tea, soft drinks, sparkling water



\$10 per person each additional hour

## Zero Proof

### Spritz 14

non-alcoholic apertif, sparkling hops, orange, mint

### 0% Gin & Hop Water 12

ceder's crisp 0% gin, lagunitas hop water

### French Bloom 'Le Blanc' 0.0% 17 | 64

french sparkling wine

### Special Effects Pilsner (0.5%) 7

brooklyn brewery, new york

### Dr. Zero Zero's AmarNo 15

served chilled & up

### Clarified Milk Punch 15

lyre's n/a cane spirit, lemon, pineapple, black tea,  
baking spices, coconut milk

### Special Effects Pilsner 7

(0.5%) Brooklyn Brewery, New York

## Beer & Cider

### Trill Pils Pilsner 11

Crowns & Hops Brewing, Inglewood, California

### Sky Kraken Hazy Pale Ale 8

Fremont Brewing, Seattle, Washington

### Hibiscus Blueberry Cider 11

Shoreline Ciders, Lafayette, Colorado

## Cocktails

### Vodka & Tangerine 18

vodka, tangerine, lemon, dry curacao, apricot, lemongrass, prosecco

### Gin & Guava 18

future gin, pink guava, orange blossom honey, peach, cappelletti, celery bitters, lemon, soda

### Tequila & Pineapple 19

tequila blanco, smoked pineapple spirit, fresh pineapple, passion fruit, house tepache, lime

### Mezcal & Rice 18

legendario domingo mezcal, toasted rice, pomegranate-cacao vermou, cinnamon tincture

### Bourbon & Smoke 19

lapsang-infused bourbon, sherry, pasilla chile, plantain chip tincture

### El Zocalo 18

mezcal mal bien, passion fruit, campari, yellow chartreuse, lime, habanero, lime, sal de gusano

### Martini #2 18

future gin, carpano bianco, china china

### Martini #3 19

amass gin, vermou, dolin genepy, dill, mushroom rinse

### Martini #4 17

cucumber-infused wheatley vodka, lillet blanc, aloe, mint, saline

### Mole Milk Punch 19

copalli cacao, pineapple, green tea, mole, oaxacan chocolate

### Paloma 17

tequila blanco, fresh lime, grapefruit, cappelletti, pamplemousse, soda

### Paper Plane 17

pistachio infused bourbon, fresh lemon, select aperitivo, peach amaro



# Wine & Pairings

Glass | Bottle

## SPARKLING

Le Vigne di Alice 'Doro', Prosecco, Brut Nature, Veneto, Italy 2020 16 | 60  
Les Terres Blanches 'Ancestral', Brut Rose, Anjou, France 2021 19 | 75  
Champagne Tassin 'Successeurs', Brut, Loches-sur-Ource, Champagne, France NV 26 | 100  
Faccia di Vino, Lambrusco Grapparossa, Emilia-Romagna, Italy NV 17 | 65

## WHITE

Camins 2 Dreams, Albariño, Happy Canyon, Santa Ynez, California 2022 20 | 75  
Aborigen 'Clandestino Blanco', Chenin Blanc, Valle de Guadalupe, Mexico 2021 17 | 65  
Vincent Grall 'Silex', Sancerre, Upper Loire Valley, France 2022 21 | 80  
La Nouvelle Don(n)e 'Nouvelle Vague', Carignan Blanc, Roussillon, France 2019 16 | 60  
Coquelicot Estate, Chardonnay, Santa Ynez Valley, California 2022 18 | 70

## ROSÉ & ORANGE

Tablas Creek 'Patelin de Tablas', Rhône Blend, Rosé, Paso Robles, California 2021 16 | 60  
Dario Serrentino 'Cala', Sicilian Blend, Orange, Sicily, Italy 2020 15 | 55

## RED

Clos Benoit, Grenache, Valle de Guadalupe, Baja California, Mexico 2019 22 | 85  
Perspectiva 'Reserva', Traditional Douro Valley Varieties, Douro, Portugal 2019 16 | 60  
Clot de l'Origine 'P'tit Barriot', Syrah, Côtes-du-Roussillon, France 2020 16 | 60  
Nevio Scala 'Rugo', Cab Franc/Merlot/Local Varieties, Veneto, Italy NV 17 | 65  
Stark-Condé, Cabernet Sauvignon, Jonkershoek Valley, Stellenbosch, South Africa 2019 18 | 70

Pairings available with beverage packages

# More Information



## Confirming Your Booking

To secure your booking we ask that you sign the agreement and provide a credit card for the 50% booking deposit and final payment. We ask that you confirm your final guest count seven (7) days prior to your event date along with any dietary restrictions for your group.

## Dietary Restrictions

Asterid is happy to accommodate guests with dietary restrictions. Please provide these details seven (7) days prior to your booking.

## Beverage

All beverages are based on consumption. For groups of 15 guests or more we will provide a curated beverage menu for you to approve and offer to your guests. This curated beverage menu will include a selection of wines, cocktails, beer, and non alcoholic options. This allows our team to better expedite service, however the full beverage menu will be available upon request. wine & cocktail pairing available.

## Payment

No payment will be made on site. All payments will be processed to the credit card on file within 24 hours after your event.

## Service Charges & Gratuity

For all groups of 12 or more guests, a 5% service charge and 20% gratuity will be added to your final total. For more information please speak with our hospitality team. Depending on the group size, additional costs for staff may be required.

## Menus

All menus are served family style and are curated by our culinary team seasonally. Once on site, your group is welcome to order additional items a la carte. We ask for a minimum of one week prior for all menu selections.

For more information or to inquire about booking your event please email [events@asteridla.com](mailto:events@asteridla.com)