

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

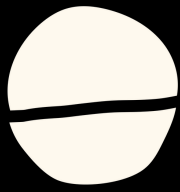




Asterid Patio
*Capacity 60 seated guests
or 110 standing guests*



Outdoor Lounge
Capacity 40 guests



Private Dining Room
Capacity 16 seated guests



Main Dining Room

Capacity 102 Seated Guests

120 Standing Guests





Family Style Menu #1

79 pp

Aguachile (df/gf)

Hiramasa, Sugar Cube Melon, Cucumber, Serrano

Sunchoke Rosti (v)

Sunflower Creme Fraiche, Strawberry Pepper Jam

Prawns +5 (gf)

Brentwood Corn, Apricot, Sungold Tomato, Chile Ancho

Chicken Liver Mousse

Peach Compote, Fig, Pickled Pearl Onions, Sourdough, Mustard Frill

Octopus Roll

New England Style Roll, Aleppo Yogurt, Pickled Cabbage Slaw

Starters
Select Two

Maitake Mushrooms (df/avg)

Tumeric Aioli, Lemon, Parsley

Cauliflower (gf/vegan)

Romanesco, Vandouvan, Sultanas, Chile Morita

Carrots (avg/gf)

Black Garlic, Chile Puya, Dill Yogurt, Sumac

Beets (avg)

*Meyer Lemon Ricotta, Arugula, Pistachio Brittle,
Orange Blossom Honey*

Market Salad (veg/gf/df)

*Salanova, Stone Fruit, Picked Herbs, Meyer Lemon
Vinaigrette*

Vegetable
Select One

Main

Select One

Half Chicken

Magic Myrna Potatoes, Tuscan Kale, Salsa Verde

Striped Bass

Cannellini Beans, Nduja, Fresno Chile, Cherry Tomato, Lime Basil

Short Rib +3

Domingo Rojo Beans, Bacon, Cactus, Chipotle

Risotto

Red Beet Carnaroli, Creme Fraiche, Dill

Lamb Shank +5

Charred Eggplant Puree, Beefsteak Tomato, Quinoa Tabbouleh

Pork Chop +9

Duroc Pork, Red Miso, Yu Choy, Shishito

Tart

*Lemon Curd, Poppy Seed,
Whipped Custard*

Budino

*Dark Chocolate, Whipped Ricotta,
Cocoa Nib Brittle, Olive Oil*

Rice Pudding

*Organic Sweet Rose Rice, Coconut Cream,
Passion Fruit*

Shortcake

Harry's Berries, Hibiscus Angel Food Cake

Dessert
Select Two

avg - available vegan
gf - gluten free
df - dairy free
v - vegetarian

Family Style Menu #2

90 pp



Starters
Select Two

Aguachile (df/gf)

Hiramasa, Sugar Cube Melon, Cucumber, Serrano

Sunchoke Rosti (avg)

Sunflower Creme Fraiche, Strawberry Pepper Jam

Prawns (gf)

Brentwood Corn, Apricot, Sungold Tomato, Chile Ancho

Chicken Liver Mousse

Peach Compote, Fig, Pickled Pearl Onions, Sourdough, Mustard Frill

Octopus Roll

New Engaland Style Roll, Aleppo Yogurt, Pickled Cabbage Slaw

Beef Tartare +10

Beef Tenderloin, Summer Truffle, Creme Fraiche, Focaccia

Caviar +20

Grand Selection Schrenckii, Tetra Squash Tamal, Beurre de Baratte, Crema

Maitake Mushrooms (df/avg)

Tumeric Aioli, Lemon, Parsley

Cauliflower (gf/vegan)

Romanesco, Vandouvan, Sultanas, Chile Morita

Carrots (avg/gf)

Black Garlic, Chile Puya, Dill Yogurt, Sumac

Beets (avg)

*Meyer Lemon Ricotta, Arugula, Pistachio Brittle,
Orange Blossom Honey*

Market Salad (veg/gf/df)

*Salanova, Stone Fruit, Picked Herbs, Meyer Lemon
Vinaigrette*

Half Chicken

Magic Myrna Potatoes, Tuscan Kale, Salsa Verde

Striped Bass

*Cannellini Beans, Nduja, Fresno Chile, Cherry Tomato,
Lime Basil*

Short Rib

Domingo Rojo Beans, Bacon, Cactus, Chipotle

Risotto

Red Beet Carnaroli, Creme Fraiche, Dill

Lamb Shank

Charred Eggplant Puree, Beefsteak Tomato, Quinoa Tabbouleh

Pork Chop +5

Duroc Pork, Red Miso, Yu Choy, Shishito

Vegetable
Select Two

Main
Select Two

Tart

Lemon Curd, Poppy Seed, Whipped Custard

Budino

*Dark Chocolate, Whipped Ricotta, Cocoa Nib Brittle,
Olive Oil*

Rice Pudding

Organic Sweet Rose Rice, Coconut Cream, Passion Fruit

Shortcake

Harry's Berries, Hibiscus Angel Food Cake

Dessert
Select Two

avg - available vegan
gf - gluten free
df - dairy free
v - vegetarian



Reception Menus

Tray Pass

priced per piece, per person

Meat & Fish

Aguachile (avg)

Hiramasa, Sugar Cube Melon, Cucumber, Serrano

Caviar Tamal 13

*Grand Selection Schrenckii, Tetra Squash Tamal,
Beurre de Baratte, Crema*

Short Rib 11

Domingo Rojo Beans, Bacon, Cactus, Chipotle

Octopus Rolls 9

*New England Style Roll, Aleppo Yogurt,
Pickled Cabbage Slaw*

Beef Tartare 11

*Beef Tenderloin, Summer Truffle, Creme Fraiche,
Focaccia Add Truffle +3*

Chicken Liver Mousse 8

*Peach Compote, Fig, Pickled Pearl Onions,
Sourdough, Mustard Frill*

Vegetable

Maitake Mushrooms (df/avg) 8

Tumeric Aioli, Lemon, Parsley

Red Beet Arancini (avg) 7

Red Beet Carnaroli, Creme Fraiche, Dill

Sunchoke Rosti (avg) 8

Sunflower Creme Fraiche, Strawberry Pepper Jam

Ricotta on Toast 7

Artisinal Focaccia, Housemade Ricotta, Calabrian Chile Honey

Roasted Dates with Almonds (veg) 5

Vegan Cheese, Mole

Beets (v/vg) 6

*Meyer Lemon Ricotta, Arugula, Pistachio Brittle,
Orange Blossom Honey*

Dessert

Shortcake 7

Harry's Berries, Hibiscus Angel Food Cake

Budino 6

Dark Chocolate, Whipped Ricotta, Cocoa Nob Brittle, Olive Oil

Rice Pudding 6

Organic Sweet Rose Rice, Cocoa Cream, Passion Fruit

Tart 6

Lemon Curd, Poppy Seed, Whipped Custard





