



Private Dining
&
Events

asterid
by ray garcia



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 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.

Private Events
Group Dining
Private Dining
Cocktail Hour





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.



M a i n D i n i n g R o o m

Step in to the glowing dining room and experience the heart of asterid. The main dining room can accommodate up to 86 seated guests or 100 for a reception event.



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. AV available.



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 50 people in our indoor & outdoor lounge. Perfect for pre dinner receptions and cocktail hour.





Menu #1

79 per person

Tuna Tataki

Albacore, Avocado, Yuzu Kosho, Cactus Fruit, Nori

Chicken Liver Mousse

Grape Compote, Pear, Pickled Pearl Onions, Sourdough, Mustard Frill

Beef Tartare +15

Beef Tenderloin, Summer Truffle, Creme Fraiche, Focaccia

Market Salad

Salanova, Persimmon, Jujube, Blue Cheese, Sherry Vinaigrette

Beets

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

First
Select One

Brussels Sprouts

Tonnato, Puffed Rice, Trout Roe

Green Beans

Salsify, Almond, Horseradish

Maitake Mushrooms (avg)

Turmeric Aioli, Lemon, Parsley

Octopus +5

Romesco, Squashini, Tokyo Negi, Purslane

Risotto (avg)

Red Beet Carnaroli, Creme Fraiche, Dill

Second
Select Two

Half Chicken

Magic Myrna Potatoes, Tuscan Kale, Salsa Verde

Black Cod

Ginger, Coconut Curry, Fresno Chile, Lime Basil

Short Rib +3

Domingo Rojo Beans, Bacon, Cactus, Chipotle

Lamb Shank +5

Charred Eggplant Puree, Beefsteak Tomato, Quinoa Tabbouleh

Pork Chop +9

Duroc Pork, Red Miso, Yu Choy, Shishito

Third
Select One

Tart

Lemon Curd, Poppy Seed,
Whipped Custard

Budino

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

Rice Pudding (avg)

Organic Sweet Rose Rice, Coconut Cream,
Passion Fruit

Cheesecake

Laura De Chanel Goat Cheese, Concord Grape,
Candied Red Walnut

Dessert
Select Two

avg - available vegan

vg -vegana

additional dietary notes upon request

Menu #2

92 per person

**First
Select Two**

Beef Tartare +10

Big Eye, Avocado, Yuzu Kosho, Cactus Fruit, Nori

Market Salad

Salanova, Persimmon, Jujube, Blue Cheese, Sherry Vinaigrette

Beets

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

Tuna Tataki

Albacore, Avocado, Yuzu Kosho, Cactus Fruit, Nori

Chicken Liver Mousse

Grape Compote, Pear, Pickled Pearl Onions,
Sourdough, Mustard Frill

Caviar +25

Grand Selection Schrenckii, Honeynut Squash Tamal,
Beurre de Baratte, Creme

**Second
Select Two**

Brussels Sprouts

Tonnato, Puffed Rice, Trout Roe

Green Beans

Salsify, Almond, Horseradish

Maitake Mushrooms (avg)

Turmeric Aioli, Lemon, Parsley

Octopus

Romesco, Squashini, Tokyo Negi, Purslane

Risotto (avg)

Red Beet Carnaroli, Creme Fraiche, Dill

**Third
Select Two**

Half Chicken

Magic Myrna Potatoes, Tuscan Kale, Salsa Verde

Black Cod

Ginger, Coconut Curry, Fresno Chile, Lime Basil

Short Rib

Domingo Rojo Beans, Bacon, Cactus, Chipotle

Lamb Shank

Charred Eggplant Puree, Beefsteak Tomato,
Quinoa Tabbouleh

Pork Chop

Duroc Pork, Red Miso, Yu Choy, Shishito

**Dessert
Select Two**

Tart

Lemon Curd, Poppy Seed,
Whipped Custard

Budino

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

Rice Pudding (avg)

Organic Sweet Rose Rice, Coconut Cream,
Passion Fruit

Cheesecake

Laura De Chanel Goat Cheese, Concord Grape,
Candied Red Walnut

avg - available vegan

vg- vegan

additonal dietary notes upon request



Reception Menus

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priced per piece, per person

Meat & Fish

Tuna Tataki

Big Eye, Avocado, Yuzu Kosho, Cactus Fruit, Nori

Caviar Tamal 15

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

Grape Compote, Pear, Pickled Pearl Onions, Sourdough,
Mustard Frill

Tuna Tataki 8

Albacore, Avocado, Summer Truffle, Creme Friche,
Focaccia

Vegetable

Maitake Mushrooms (df/v/avg) 8

Tumeric Aioli, Lemon, Parsley

Red Beet Arancini (v/avg) 7

Red Beet Carnaroli, Creme Fraiche, Dill

Sunchoke Rosti (v/avg) 8

Sunflower Creme Fraiche, Strawberry Pepper Jam

Ricotta on Toast (v) 7

Artisinal Focaccia, Housemade Ricotta, Calabrian Chile Honey

Roasted Dates with Almonds (v/vg) 5

Cashew Cheese, Mole

Beets (v/vg) 6

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

Dessert

Cheesecake 8

Laura De Chanel Goat Cheese, Concord Grape,
Candied Red Walnut

Budino 8

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

Rice Pudding (avg) 6

Organic Sweet Rose Rice, Cocoa Cream, Passion Fruit

Tart 7

Lemon Curd, Poppy Seed, Whipped Custard





More Information



Confirming Your Booking

To secure your booking we ask that you sign the agreement and provide a credit card for the 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 wine, cocktail, 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 3% service charge and 20% gratuity will be added to your final total. For more information please speak with our hospitality team.

Menus

All our 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.

For more information or to inquire about booking your event please email events@asteridla.com

