



C A F E
PINOT
 PRIVATE DINNER MENU



“If the Oscars were awarded for cooking, Joachim Splichal would have to bunk out in the garage to make room for them in his house”
 - *New York Times*



Best Ambience, Los Angeles and Orange County
 -*Opentable*



Best Service, Los Angeles and Orange County
 -*Opentable*



Best Outdoor Dining, Los Angeles and Orange County
 -*Opentable*



WineSpectator Award of Excellence

EVENT SPACES



ENTIRE RESTAURANT

Enjoy a contemporary Californian-French menu featuring fresh, sophisticated dishes inspired by the farmers' market and featuring a daily rotisserie. Throughout the restaurant, the coolness of the expansive glass window panes is nicely balanced by the warmth of wood accents.

For a corporate reception or dinner, Café Pinot is an elegant and urban setting that provides both inside and outside seating.

CAPACITIES

Seated 190 | **Reception** 200



GARDEN PATIO

The Garden Patio, immediately adjacent to Maguire Gardens, is a remarkable location for post ceremony receptions, offering the best al fresco reception dining in downtown Los Angeles. A border of stone planters enclose the space, separating it from the rest of the park. Canvas umbrellas and olive trees shade the patio by day, while heaters warm it at night. When evening falls, the surrounding skyscrapers and sacred olive trees light up the night sky.

CAPACITIES

Seated 100 | **Reception** 150



MAGUIRE GARDENS

For your larger events, Maguire Gardens is a hidden garden oasis in the heart of downtown Los Angeles adjacent to the garden patio. Your guests will enjoy cocktails and canapés near the water fountains followed by dinner under the stars, surrounded by twinkling lights and sacred olive trees.

CAPACITIES

Seated 250 w/dancefloor | 300 w/out
Reception 2000

EVENT SPACES CONT



SKYROOM TERRACE NORTH & SOUTH WING

SKYROOM TERRACE

Glass-enclosed and overlooking a fountain, the Skyroom Terrace is perfect for an intimate shower, engagement lunch, rehearsal dinner or small wedding reception.

NORTH WING

Situated at the front of the restaurant, the North Wing offers a view of the downtown skyline. Perfect for celebratory dinners, this wing offers banquet style seating, with tables seating up to eight.

SOUTH WING

Overlooking the Maguire Gardens, the South Wing provides a view of the gardens by day and the illuminated skyline by night. Seating is banquet style, with tables of up to eight for sophisticated engagement or rehearsal dinner parties.

CAPACITIES

SKYROOM TERRACE Seated 40 | Reception 60

NORTH WING Seated 20 | Reception 30

SOUTH WING Seated 28 | Reception 40

HORS D'OEUVRES

TRAY-PASSED

30 MINUTES	SELECTION OF THREE \$15 PER PERSON
45 MINUTES	SELECTION OF THREE \$20 PER PERSON
1 HOUR	Selection of four \$25 per person

Southwestern cornbread, honey butter
Butternut squash soup shooter, cinnamon yogurt, pumpkin seeds, fried sage
Mini quiche, Gruyère, ham
Mini crab cakes, lemon aioli
Sliders, spicy aioli, pickled onions, Raclette cheese
Mushroom arancini, truffle aioli
Duck rilette, grapes, fennel
Jumbo lump crab salad, sliced cucumber, Old Bay
Burrata crostini, basil, pistou
Whitefish ceviche, avocado mousse, jicama
Chickpea fritters, tahini lemon sauce
Lobster salad, tarragon aioli, brioche toast
Braised short rib, roasted garlic purée, crispy shallots

CHEF'S SELECTION OF ASSORTED DOMESTIC AND IMPORTED CHEESES

30 MINUTES	\$14 per person
1 HOUR	\$18 per person
2 HOURS	\$28 per person

Accompanied with honeycomb, seasonal fruit and nuts, toasted bread

*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.*

Priced per person, unless otherwise noted. Current state sales tax and service charge is additional. Menu items subject to availability, restaurant reserves the right to substitute menu items.

C A F E
PINOT

3-COURSE DINNER \$65

GROUPS OF 25 OR FEWER	Select 2 starters, 3 entrées, 2 desserts
GROUPS OF 26-40	Select 1 starter, 2 entrées, 1 dessert
GROUPS OVER 40	Select 1 starter, 1 entrée, 1 dessert

STARTER

Butternut squash soup, cinnamon yogurt, pumpkin seeds, fried sage
Mixed green salad, shaved fennel, Parmesan cheese, lemon vinaigrette
Wild arugula, shaved asparagus, snap peas, radish, pecorino cheese, meyer lemon vinaigrette
Little gem lettuce, green goddess, radish, fennel, tomato, snow peas

ENTRÉE

Cobia, tomato braised flageolet beans, fennel, piquillo peppers, basil
Local halibut, truffled sunchoke puree, roasted sunchoke, baby spinach, chive
Atlantic salmon, beet puree, shaved radish, glazed asparagus, citrus onions
Crispy pork belly, charred Brussels sprouts, bacon, pear, mustard cream
Jidori chicken breast, smoked pee wee potatoes, wild arugula, whole grain mustard sauce
Hanger steak, pommes aligot, roasted carrots, broccolini, bordelaise

*** A vegetarian option is always available upon request.*

DESSERT

Vanilla bean panna cotta, fresh berries, raspberry coulis
Flourless chocolate cake, vanilla bean gelato

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C A F E
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3-COURSE DINNER \$75

GROUPS OF 25 OR FEWER	Select 2 starters, 3 entrées, 2 desserts
GROUPS OF 26-40	Select 1 starter, 2 entrées, 1 dessert
GROUPS OVER 40	Select 1 starter, 1 entrée, 1 dessert

STARTER

Butternut squash soup, cinnamon yogurt, pumpkin seeds, fried sage

Wild arugula, shaved asparagus, snap peas, radish, pecorino cheese, meyer lemon vinaigrete

Little gem lettuce, green goddess, radish, fennel, tomato, snow peas

ENTRÉE

Cobia, tomato braised flageolet beans, fennel, piquillo peppers, basil

Local halibut, truffled sunchoke puree, roasted sunchokes, baby spinach, chive

Atlantic salmon, beet puree, shaved radish, glazed asparagus, citrus onions

Crispy pork belly, charred Brussels sprouts, bacon, pear, mustard cream

Jidori chicken breast, smoked pee wee potatoes, wild arugula, whole grain mustard sauce

Beef tenderloin, pommes aligot, roasted carrots, broccolini, bordelaise

*** A vegetarian option is always available upon request.*

DESSERT

Vanilla bean panna cotta, fresh berries, raspberry coulis

Flourless chocolate cake, vanilla bean gelato

Special dietary requests can be accomodated on site.

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4-COURSE DINNER \$85

GROUPS OF 25 OR FEWER
GROUPS OVER 25

Select 1 starter, 1 second course, 2 entrées, 1 dessert
Select 1 starter, 1 second course, 1 entrée, 1 dessert

STARTER

Butternut squash soup, cinnamon yogurt, pumpkin seeds, fried sage

Wild arugula, shaved asparagus, snap peas, radish, pecorino cheese, meyer lemon vinaigrette

Little gem lettuce, green goddess, radish, fennel, tomato, snow peas

SECOND COURSE

Hamachi crudo, tomato jam, dashi broth, avocado, scallion, squid ink tapioca chip

Short rib ravioli, blue cheese, wild mushrooms, bone marrow, chives

ENTRÉE

Cobia, tomato braised flageolet beans, fennel, piquillo peppers, basil

Local halibut, truffled sunchoke puree, roasted sunchoke, baby spinach, chive

Atlantic salmon, beet puree, shaved radish, glazed asparagus, citrus onions

Crispy pork belly, charred Brussels sprouts, bacon, pear, mustard cream

Jidori chicken breast, smoked pee wee potatoes, wild arugula, whole grain mustard sauce

Beef tenderloin, pommes aligot, roasted carrots, broccolini, bordelaise

*** A vegetarian option is always available upon request.*

DESSERT

Vanilla bean panna cotta, fresh berries, raspberry coulis

Flourless chocolate cake, vanilla bean gelato

Special dietary requests can be accommodated on site.

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