

# wilshire

BAR | RESTAURANT | PATIO

## MENU

Please review previous pages for menu options and pricing. All private party menus can be tailored to meet your individual needs. A customized printed menu is provided for each guest. Please let us know if you would like a menu heading or a different logo in place of the Wilshire logo.

*Menus are seasonal and subject to change.*

## BEVERAGE SERVICE

Wines	starting at: \$12 glass / \$45 bottle
Cocktails	Well \$10+ / Premium \$12+
Sparkling & Still Waters	\$5 liter / \$3 half-liter
Imported/Domestic Beer	\$7 - \$12 each
Soft Drinks	\$4.00 each
Cappuccino/Esspresso	\$5.00 each
Coffee & Tea	included in menu price

## MISCELLANEOUS CHARGES

Corkage Fee (2 bottle maximum)	\$25 bottle /\$50 magnum
Valet parking	\$8.00 dinner/\$6.00 lunch & brunch with our compliments (Suite and Library only)
Large AV Screen	contracted from AV vendor
All other AV needs	
Cake Cutting Fee	\$5.00 per slice

## HOURS OF OPERATION

Lunch	Monday – Friday	11:30am – 2:30pm
Dinner	Monday – Saturday	6:00pm – Close
Bar	Monday – Friday	11:30am – Close
	Saturday	5:00pm – Close

*\*Menu selections subject to change based on availability*

## DEPOSIT/CANCELLATION

To confirm your private party reservation a non-refundable deposit is due at the signing of your contract. Visa, MasterCard, American Express, Discover and corporate company checks are accepted. A full refund will be given with notice of cancellation 90 days prior to the event.

## GUARANTEE

Your final guest count is required 48 hours prior to your event date. The higher number of either the guaranteed or the actual attendance will be charged at the end of the event.

## ADDITIONAL COSTS

4% Administrative Fee on Food & Beverage  
Voluntary Suggested Gratuity (TBD) on Food & Beverage  
10.25% Sales Tax on Food & Beverage, Administrative Fee & Any Additional Charges

*If the food and beverage minimum is not met, the difference will be charged as a room rental fee.*



*We look forward to assisting you in hosting a successful event.  
Please contact the events department at  
[liz@wilshirerestaurant.com](mailto:liz@wilshirerestaurant.com) or call 310.453.2104*

**LUNCH MENU SELECTIONS**

*Three Course Preset Lunch Menu  
Pricing begins at \$45 based on selections  
For parties of 40 or more, Chef requests either a  
Family Style Menu or Guest Selections in Advance*

**Add Warmed Sourdough (\$8 per loaf)**  
**Buerre de Baratte de Normandie Butter**

STARTERS (select up to 2 options)

**chef's seasonal soup**

**mixed green salad**  
tomato, cucumber, vinaigrette

**caesar**  
romaine, parmesan, crouton

**local beets & avocado**  
little gem ricotta salata, pistachio,  
mustard sherry vinaigrette

**butter lettuce**  
bacon, blue cheese, red onion,  
hazelnut, banyuls vinaigrette

**autumn mushroom risotto** (*appetizer portion*)  
arborio rice, chanterelle, porcini, parmesan

**tuna poke** (\$5.00 supplement charge)  
avocado, scallion, lemon, herbs, white soy, rice cracker

**chicken liver pate** (\$5.00 supplement charge)  
port jelly, toasted brioche

ENTREES (select up to 3 options)

**chef's vegetarian pasta**  
seasonal market selection

**autumn mushroom risotto** (*entree portion*)  
arborio rice, chanterelle, porcini, parmesan

**curried chicken salad sandwich**  
raisin, toasted almond, butter lettuce,  
french roll, mixed greens

**fried chicken sandwich**  
american cheese, spicy slaw, pickled aioli,  
brioche, old bay chips

**grilled salmon sandwich**  
avocado, caper, red onion, tomato, rye, mixed greens

**cheeseburger**  
two 4oz. patties, heirloom tomato, red onion,  
butter lettuce, cheddar, aioli, french fries

**lobster cobb** (\$10.00 supplement charge)  
romaine, avocado, tomato, bacon,  
egg, blue cheese, sweet corn, red onion

**tuna nicoise** (\$10.00 supplement charge)  
seared big eye, fingerling potato, egg,  
olive, haricots verts, lemon vinaigrette

**pan roasted salmon** (\$10.00 supplement charge)  
potato and asparagus salad, white wine velouté

**branzino** (\$15.00 supplement charge)  
heirloom grains, almond, raisin, saffron

**steak frites** (\$20.00 supplement charge)  
petite filet, hollywood fries, watercress, béarnaise

DESSERT (select up to 2 options)

**sticky toffee pudding**  
burnt sugar ice cream

**mixed berries**  
vanilla panna cotta

**trio of ice creams**  
chef's selection

## DINNER MENU SELECTIONS

*Three Course Preset Dinner Menu  
Pricing begins at \$65.00 based on selections  
For parties of 40 or more, Chef requests either a  
Family Style Menu or Guest Selections in Advance*

**Add Warmed Sourdough (\$8 per loaf)**  
**Buerre de Baratte de Normandie Butter**

STARTERS (select up to 2 options)

**chef's seasonal soup**

**mixed green salad**  
tomato, cucumber, vinaigrette

**caesar salad**  
romaine, parmesan, crouton

**local beets & avocado**  
little gem lettuce, pistachio,  
mustard sherry vinaigrette

**butter lettuce**  
bacon, blue cheese, red onion,  
hazelnut, banyuls vinaigrette

**autumn mushroom risotto** (*appetizer portion*)  
arborio rice, chanterelle, porcini, parmesan

**tuna poke** (\$5.00 supplement charge)  
avocado, scallion, lemon, herbs, white soy, rice cracker

**hamachi** (\$5.00 supplement charge)  
pomegranate, radish, jalapeno, sea salt, olive oil

**chicken liver pate** (\$5.00 supplement charge)  
port jelly, toasted brioche

ENTREES (select up to 3 options)

**seasonal vegetarian pasta**  
market selection

**autumn mushroom risotto** (*entree portion*)  
arborio rice, chanterelle, porcini, parmesan

**pan roasted salmon**  
potato and asparagus salad, white wine velouté

**branzino**  
heirloom grains, almond, raisin, saffron

**chicken al mattone**  
haricots verts, whipped potatoes,  
sage & onion stuffing, jus gras

**scallops** (\$10 supplement charge)  
celery root, quince, guanciale

**grilled ribeye 'buerre de baratte'** (\$10 supplement charge)  
whipped potatoes, grilled tomato, watercress, garlic butter

**aged duck breast** (\$20 supplement charge)  
beet 'dauphinoise', washington huckleberry, sunchoke  
*\*requires count in advance*

**petite filet** (\$20 supplement charge)  
'pomme pont neuf', grilled tomato, watercress, bordelaise

DESSERT (select up to 2 options)

**sticky toffee pudding**  
burnt sugar ice cream

**mixed berries**  
vanilla panna cotta

**trio of ice creams**  
chef's selection

**STATIONED HORS D'OEUVRES**

Truffled Potato Chips with Parmesan & Sea Salt  
\$3 per serving

Market Vegetable Crudités with Green Goddess  
\$4 per serving

Truffle French Fries in Paper Cones  
\$24 per dozen

Seasonal Salad or Caesar Salad  
\$9 per serving

California Artisan & Farmstead Cheeses with Rustic Breads  
\$15 per serving

House Made Charcuterie Assortment  
\$18 per serving

Mini Lobster Rolls with Celery, Red Onion, Lemon Aioli  
\$66 per dozen

Sliders - Beer, Pork or Lamb  
\$60 per dozen (2 dozen minimum of same requested)

Grilled Herb-Marinated Lamb Lollipops with Tzatziki Sauce  
\$72 per dozen

**TRAY PASSED AND STATIONED DESSERTS**

Assorted House Baked Cookies  
\$24 per dozen

Homemade Chocolate Tart  
\$30 per dozen

Panna Cotta with Rosewater Jelly  
\$32 per dozen

Sticky Toffee Pudding  
\$36 per dozen

**TRAY PASSED HORS D'OEUVRES**

Avocado Toast with Ricotta Salata, Picked Chili, Herbs  
\$24 per dozen

Preserved Tomato and Goat Cheese Tart  
\$24 per dozen

Crispy Vegetarian Spring Roll  
\$28 per dozen

Truffle Arancini with Cauliflower Puree, Parmesan  
\$35 per dozen

Butternut Squash Agnolotti  
\$38 per dozen

Quiche Lorraine with Bacon, Gruyère, Herbs  
\$30 per dozen

Curried Chicken Salad with Raisin, Almond on Toast  
\$35 per dozen

Medjool Dates on Horseback  
\$35 per dozen

Cucumber Soup with Smoked Salmon Crostini  
\$35 per dozen

Cherry Tomato Stuffed Tuna Tartare  
\$42 per dozen

Gazpacho Soup with Shrimp Tapenade  
\$42 per dozen

Tuna Poke with Avocado, Scallion, White Soy on Rice Cracker  
\$42 per dozen

Mini Crab Cake with Remoulade  
\$42 per dozen

Oyster on Half Shell with Mignonette  
\$42 per dozen

Scallop with Celery Root, Quince, Guanciale  
\$45 per dozen

Egg with Chive Crème Fraiche, Cauliflower Puree, Caviar  
\$180 per dozen

Chicken Liver Pate with Port Jelly, Toasted Brioche  
\$45 per dozen

Wilshire Meatballs with Tomato, Parmesan, Basil  
\$40 per dozen

Steak Tartare with Caper, Preserved Lemon on Potato Chip  
\$45 per dozen