

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 / \$50 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
Large AV Screen	with our compliments (Suite and Library only)
All other AV needs	contracted from AV vendor
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
Roast	Sunday	12pm – 4pm

**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
20% Voluntary Suggested Gratuity 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 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

caesar

romaine, parmesan, crouton

rocket salad

lemon vinaigrette, parmesan

local beets & avocado

little gem, ricotta salata,
pistachio, mustard sherry vinaigrette

mushroom risotto (*appetizer portion*)

arborio rice, chanterelle, porcini, parmesan

tuna tartare (\$5.00 supplement charge)

avocado, scallion, lemon, herbs, white soy, rice cracker

chicken liver & foie gras parfait (\$5.00 supplement charge)

port jelly, toasted brioche

ENTREES (select up to 3 options)

chef's vegetarian pasta

seasonal market selection

mushroom risotto (*entree portion*)

arborio rice, chanterelle, porcini, parmesan

grilled salmon sandwich

avocado, caper, red onion, tomato, mixed greens

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

cheeseburger

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

tuna nicoise (\$10.00 supplement charge)

seared big eye, fingerling potato, egg,
olive, haricots verts, lemon vinaigrette

grilled salmon (\$10.00 supplement charge)

potato and asparagus salad, white wine velouté

branzino almondine (\$10.00 supplement charge)

haricot vert, marcona almond, brown butter capers

lobster cobb (\$15.00 supplement charge)

romaine, avocado, tomato, bacon,
egg, blue cheese, sweet corn, red onion

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

caesar salad
romaine, parmesan, crouton

rocket salad
lemon vinaigrette, parmesan

burrata salad
apple, truffle, celery, lollo rosso, walnut

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

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

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

chicken liver & foie gras parfait (\$5.00 supplement charge)
port jelly, toasted brioche

ENTREES (select up to 3 options)

seasonal vegetarian pasta
market selection

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

grilled salmon
potato and asparagus salad, white wine velouté

filet of branzino
broccoli, sauce cardinal

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

lobster capellini (\$10 supplement charge)
san marzano tomato, maine lobster, shaved truffle

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

12 hour braised short rib (\$10 supplement charge)
parsnip, savoy cabbage, truffle red wine jus 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
**requires count in advance*

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
\$5 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
\$16 per serving

House Made Charcuterie Assortment
\$18 per serving

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

Beef Sliders with cheddar, pickles, aioli
\$60 per dozen

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
\$36 per dozen

Panna Cotta with Rosewater Jelly
\$32 per dozen

Sticky Toffee Pudding
\$36 per dozen

TRAY PASSED HORS D'OEUVRES

Preserved Tomato and Goat Cheese Tart
\$24 per dozen

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

Avocado Toast with Ricotta Salata, Picked Chili, Herbs
\$36 per dozen

Crispy Vegetarian Spring Roll
\$36 per dozen

Quiche Lorraine with Bacon, Gruyère, Herbs
\$36 per dozen

Butternut Squash Agnolotti
\$38 per dozen

Cherry Tomato Stuffed Tuna Tartare
\$42 per dozen

Gazpacho Soup with Shrimp Tapenade
\$42 per dozen

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

Oyster on Half Shell with Mignonette
\$42 per dozen

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

Cucumber Soup with Smoked Salmon Crostini
\$48 per dozen

Mini Crab Cake with Remoulade
\$60 per dozen

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

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

Chicken Liver & Foie Gras Parfait Port Jelly, Toasted Brioche
\$45 per dozen

Medjool Dates on Horseback
\$35 per dozen

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