

MARCH 24, 2022

Asterid, the Newest Restaurant Concept From Award-Winning Chef Ray Garcia, Now Open in Downtown Los Angeles

Inspired by Garcia's Angeleno experience, asterid lives to discover and celebrate Los Angeles' mosaic of diverse cultures and culinary richness through vibrant, ingredient-driven menus in a warm, lively atmosphere

(LOS ANGELES; March 24, 2022)--**Asterid**--the newest restaurant from award-winning Chef Ray Garcia (of Los Angeles' Broken Spanish and BS Taqueria, as well as ¡VIVA! in Las Vegas)--is now open for dinner service. Located in front of one of Los Angeles' most iconic cultural and architectural landmarks, The Music Center's Walt Disney Concert Hall, the new restaurant delivers California-inspired cuisine in sophisticated dining, bar, and lounge settings, continuing Chef Garcia's culinary narrative of the Angeleno dining experience in his native Los Angeles.

Whether it's sitting at the bar for drinks after work watching the kitchen in action, taking in a pre-show meal amidst the downtown energy on the outdoor patio, or basking in the refined glow of the indoor dining room during an intimate dinner, asterid's guests can enjoy any number of distinctive experiences. "Asterid seeks to bring people together and connect them through both the comfort of the familiar and the excitement of the new," shares Garcia. "Our bright, bold, ingredient-driven Modern American menu celebrates Los Angeles culinary diversity, as well as my relationship with some of the finest quality local growers and producers."

The restaurant's name comes from the largest group of flowering plants, ranging from colorful vegetables and fragrant herbs to radiant florals. Its menu features an expanse of local, hyper-seasonal ingredients that come together using both cherished and evolved culinary traditions and techniques to create a familial dining experience for groups large and small. While it delivers a sense of familiarity through Chef Garcia's signature vibrant flavors and lively ingredients, the menu is also unexpected, inspiring curiosity and paying respect to the independent spirit of Los Angeles. Highlights from **the opening menu** include:

- **Sunchoke Rösti** - Sunflower Crème Fraiche, Strawberry Pepper Jam
- **Risotto** - Red Beet Carnaroli, Crème Fraiche, Dill
- **Maitake Mushrooms** - Turmeric Aioli, Fried Lemon, Parsley
- **Lamb Shank** - Charred Eggplant Puree, Warm Flatbread, Pickled Chiles
- **Shortcake** - Harry's Berries, Hibiscus Angel Food Cake, Vanilla Cream

Asterid's beverage program--led by **Bar Director Chris Chernock** (previously of Broken Spanish) -- complements Chef Garcia's menu with reimagined classic cocktails, some featuring locally crafted spirits from Arts District distillery The Spirit Guild; zero-proof creations; locally brewed beer; and an extensive wine list. Signature selections from **the opening menu** include:

- **Tequila & Passion Fruit** - Lalo Tequila Blanco, pineapple, passion fruit, hibiscus, falernum
- **Daiquiri** - Paranubes Oaxacan Rum, Saison Rum, pineapple, demerara
- **Coconut Milk Punch** (zero-proof) - Lyre's Cane Spirit, lemon, pineapple, black tea, baking spices

From **Belzberg Architects**, asterid's design offers an intentional, warm, and modern feeling with an aesthetic deserving of the architecture that houses it, carefully balancing contemporary sensibilities of form and pattern with touches of warmth and familiarity reminiscent of Chef Garcia's style of cooking. From Downtown's Grand Avenue, guests enter through a newly extended, expansive wraparound outdoor patio transitioning into indoor-outdoor lounge seating. Inside, an illuminated statement bar visually connects the kitchen with the rest of the space, including the contemporary dining room featuring floor-to-ceiling windows. The dining room extends through two sliding doors into a private dining and event space. Serving as a natural continuation, a backlit, gold textured paneled wall envelops the glowing private area, which guests can reserve to host more intimate group gatherings and experiences, such as celebratory events, corporate gatherings, pre- or post-show happenings, and more.

Asterid is open for dinner Tuesday-Thursday from 5:30-10 p.m., Friday-Saturday from 5:30-11 p.m., and Sunday from 5:30-10 p.m., with plans to expand offerings and hours in the coming months. Reservations can be made on **Resy**. For private event inquiries, email **events@asteridla.com**. High-res images can be viewed/downloaded via this **Dropbox**

[link.](#)

ABOUT ASTERID

Asterid, located in Downtown Los Angeles in front of The Music Center's The Walt Disney Concert Hall, is the newest restaurant concept from critically acclaimed Chef Ray Garcia. Authentically from and for Los Angeles, asterid features Chef Garcia's California-inspired menu and bar program, offering contemporary sensibility, inspiring curiosity, and paying respect to the independent spirit of L.A. Asterid is open Tuesday-Thursday from 5:30-10 p.m., Friday-Saturday from 5:30-11 p.m., and Sunday from 5:30-10 p.m. Reservations can be made on Resy. For private event inquiries, email events@asteridla.com. Follow along on [Instagram](#) or visit www.asteridla.com for more information.

ABOUT CHEF RAY GARCIA

As a native Angeleno, Ray Garcia draws his culinary inspiration from the city's rich culture, Southern California's produce, and his classic training. As chef of asterid in Downtown Los Angeles and ¡VIVA! at Resorts World Las Vegas, Chef Garcia incorporates all of these things in his preparation of bright, bold, ingredient-driven food that expresses a unique, lively narrative. For this, he and his team have received national recognition and overwhelming support. Most notably, he was recognized by Esquire magazine as Chef of the Year.

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