



# PRIVATE EVENTS MENU

*Wilde*

Wine Bar and Restaurant

# ABOUT WILDE

Wilde is Miracle Mile's newest Wine Bar and Restaurant. Inspired by European brasseries and insider wine boîtes, (that only a local would know), Wilde is a hidden gem off bustling La Brea Avenue.

Wilde offers European American cuisine, good old-fashioned hospitality and an award winning wine list as well as a selection of craft and imported beers.

**Capacity:** 60 (45 indoors plus 15 outdoors) 1750 square foot

*"Like an evening at your sophisticated European friend's place, somebody with good taste"* - **Urban Daddy**

*"One of LA's hottest new wine bars"* – **Thrillist**

*"More than a dozen trendy new restaurants & boutiques selling home goods and fashions ... one of the hippest drags in town."* – **NY Times**

*"Thoughtful selection of artisanal wines & wine friendly dishes"* - **Eater LA**





## PASSED SHARING TRAYS

Select 4 (2 hot & 2 cold) - \$20 pp

Select 6 (3 hot & 3 cold) - \$25 pp

Select 8 (4 hot & 4 cold) - \$30 pp

## MINI BOWLS

Select 1 pp - \$7

Select 2 pp - \$12

Select 3 pp - \$15



# W COLD

Caprese stacks (v)

Eggplant and ricotta involtini (v)

Endive leaf with blue cheese & candied walnut (v)

Bruschette with tomato and basil (v)

Crostini w/ Ricotta and Olive Tapenade (v)

Bruschette with smoked trout & horseradish

Wrapped prosciutto crostini sticks

Bresaola & arugula roll

Asparagus spears in prosciutto with lemon hollandaise

Devils on horseback

Devilled egg with dill

Cheese (v) and charcuterie sharing boards with artisanal honeys and jams





# W HOT

Wild mushroom arancini (v)

Tomato and mozzarella arancini (v)

Potato and sprout leaf croquettes (v)

Pea & mint soup shots with truffle oil (v)

French / zucchini fries (v)

Mini grilled croque monsieur

Crab croquettes with spicy aioli

Black Tiger Shrimp with lime aioli

Cocktail sausages

Wilde turkey meatballs

Beef Satay skewer with peanut sauce

Lamb Lollipops with mint sauce

Chicken or Veal Involtini

Mini Wilde cheese burger in baby brioche bun



# W MINI BOWLS

Tagliolini pesto & zucchini (v)

Penne rascal (v)

Mushroom Ragu with polenta (v)

Rice Pilaf Valencia (v) or with shrimp

Grilled squid baby potatoes & watercress

Wild turkey meatballs with spaghetti in  
house roasted tomato sauce





## APPETIZERS

Roasted beet salad with chevre (v)

Mixed vegetable soup puree (v)

Market salad (v)

Mini Nicoise salad

Seasonal Bruschetta

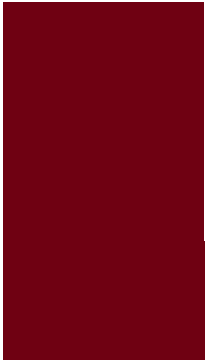
Grilled squid, baby potatoes wild capers

Seasonal arancini (vegetarian options available)

Caprese; Mozzarella & heirloom tomatoes

Butterfly shrimp avocado & lime salad

Bresaola with arugula







## ENTREES

Crab parpadelle

Riso Valencia (v option)

Parpadelle with veal ragu

Taglioni with pesto & zucchini

Primavera pasta

Lobster ravioli with saffron crème sauce

Pan roasted seabass with makret veg

Monkfish a la Pernot with rice

Salmon with fennel & lemon sauce

Seasonal ratatouille

New York strip steak with sauce au poivre

Mary's Chicken

Lamb chops au jus with rosemary reduction  
and mint sauce

Osso Bucco a la Wilde with risotto milanese







## SWEET TREATS

Espresso cup tiramisu

Shot glass of chocolate mousse

Panna cotta with seasonal berries

Mini Sherry Trifle

Mince Pies

Seasonal fruit tarts

Gelato – strawberry, chocolate, vanilla





# DRINKS

## WINE, BEER & SOFT

Arrival drink only, house prosecco, red, white or rose wine or beer - \$10 pp

Specially selected wines to pair with your meal – Priced according to wine selection per case

Open Bar - \$40 pp and up



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FOR A QUOTE, CONTACT:

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