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PATINA RESTAURANT GROUP CELEBRATES 14 SEASONS AT THE ICONIC HOLLYWOOD BOWL WITH NEW MENU ITEMS AND FULL SERVICE DINING OPTIONS

(LOS ANGELES, CA; May 6, 2013)—Returning for its 14th season, [Patina Restaurant Group](#) (PRG) is delighted to continue the tradition of offering exceptional cuisine and genuine service at the landmark Hollywood Bowl. With over 17 unique food outlets located on the historic performance venue’s campus, PRG, under the direction of Chef and Founder Joachim Splichal, overseen by West Coast Culinary Director Gregg Wiele, and Executive Chef of the Hollywood Bowl Vincent Valenzona, presents a diverse array of culinary offerings for every taste. The 2013 season menu captures the essence and excitement of the Los Angeles culinary landscape with new offerings at all outposts including the new full service al fresco wine and tapas bar. The upgraded offerings are set to enhance and provide a full sensory immersion of taste, touch, and sight to a time honored visit to the Hollywood Bowl music amphitheater.

After entering the gates of the famed venue, patrons are presented with a plethora of culinary experiences from the Staccato pick up window to the full service dining experience of Rooftop Grill, and from the upgraded Box Seat service to the brand new al fresco wine and tapas bar. The wine and tapas bar, perched above the main entrance to the box seats, is the latest edition to PRG’s extensive roster of options. The full service locale is set to offer an array of small bites from Chef Joe Vasiloff, who joins the Hollywood Bowl team direct from Ray’s & Stark Bar with prior experience opening up Animal, alongside an extensive list of eclectic and organic wine options personally curated by Splichal and the wine bar’s Sommelier and Manager Stefan Juling. Patrons looking for a twist can also indulge in a selection of specialty libations designed by PRG’s mixologist Paul Sanguinetti. As the only wine bar within the gates of the summer music venue, patrons are invited to relax and take in the view while sipping on varietals and specialty drinks prior to each performance.

PRG offers unique dining options and many new menu items for the upcoming season.

Menu highlights include:

Wine and Tapas Bar
Raw Fluke, Meyer lemon granite, Serrano, mint, chilled grapes
Deviled Quail Eggs with smoked salmon roe, lemon aioli, shallot rings, dill, and watercress
Skirt Steak with warm bone marrow, chimichurri, marble potatoes

Box Seat Ticket Holders

New upgraded experience includes a dedicated wait staff, trained in the PRG standard of attentive and personalized service, and a wide selection of chef menus and a la carte offerings including:

Cacio e Pepe pasta with Grana Padano cheese, Pecorino, baby spinach, roasted wild mushrooms and fresh black pepper

Honey stung golden fried chicken with apple-bacon potato salad, southern slaw and warm cinnamon roll

Family-style platters of California farm house cheeses or jumbo shrimp cocktail with garlic aioli and house made cocktail sauce

The Rooftop Grill

A la carte mesquite grilled steaks and seasonal sides

Seafood and BBQ entrees

Staccato

“Everything” fries with caramelized onions, house made aioli, Tilamook cheddar cheese and scallions
Selection of sausages including the Thai chicken sausage with pickled green papaya, jalapeno, cilantro and garlic aioli

Hollywood “Bowls” with options such as the “Veggie” with lemon scented quinoa, roasted baby carrots, grilled asparagus and cherry tomatoes

Picnic Baskets

Sunset basket, including pan seared flat iron steak with horseradish cream and roasted aioli, heirloom tomato salad with shaved red onion, mico basil and extra virgin oil; herb marinated summer asparagus with Manchego cheese and Marcona almonds; country style potato salad; and assorted chocolate truffles for two

All picnic baskets feature eco-friendly picnic necessities with an option for a luxe upgrade to a wicker picnic basket presentation for an additional \$41

For those interested in pre-made baskets to share, a selection is available through online ordering at

www.patinagroup.com/bowl

With the quintessential gourmet approach to large-scale concert venue dining, Splichal and his team are pleased to present not only a culinary experience but a perfect symphony of the senses to complement the music of the famed Hollywood Bowl’s 2013 season.

About Patina Restaurant Group

Patina Restaurant Group (www.patinagroup.com), a bi-coastal boutique company, is a leader in the premium segment of the restaurant industry with over fifty establishments. On the West Coast its portfolio includes the renowned Los Angeles Times’ four-starred and Michelin-starred Patina Restaurant in Walt Disney Concert Hall, Nick & Stef’s Steakhouse, Café Pinot at the Maguire Gardens, Catal and their newest addition, Ray’s & Stark Bar, recently honored by *Esquire* magazine as one of the “Best New Restaurants 2011.” Additional West Coast establishments include three restaurants in Anaheim’s Downtown Disney District®, Leatherby’s Cafe Rouge at the Segerstrom Center for the Arts, Pinot Brasserie in Las Vegas, and catering and food service in museums and cultural centers throughout California. On the East Coast, its portfolio features New York City’s world-famous Rockefeller Center Ice Rink, The Sea Grill, The Grand Tier Restaurant at the Metropolitan

Opera, La Fonda Del Sol and Lincoln Ristorante, also honored by *Esquire* magazine as a 2011 Best New Restaurants and named “The Best New Restaurant in America” by *GQ Magazine*.

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