



**BARTON G.**  
THE RESTAURANT · LOS ANGELES

LOS ANGELES  
GROUP RESERVATIONS



P: 310 388 1888 • [LosAngeles@bartong.com](mailto:LosAngeles@bartong.com)

861 N La Cienega Blvd. Los Angeles, CA 90069   BartonG • [www.BartonG.com](http://www.BartonG.com)

### **THE BARTON G. THE RESTAURANT LOS ANGELES LARGE PARTY CHECKLIST**

Barton G. The Restaurant, Los Angeles, requires pre-set menus for groups of 12 or more Monday through Thursday, and 8 or more Friday through Sunday.

### **HOW TO REQUEST A RESERVATION**

To secure your reservation please:

#### **COMPLETE THE CREDIT CARD AUTHORIZATION FORM AND BE SURE TO:**

- Confirm your reservation date, time, and size of your party
- Select the pre-set menu of your choice from the three attached
- A photo copy of both sides of the credit card listed
- A photo copy of the photo I.D. of the cardholder
- Fax all required documents to 305 751 0040
- Or e-mail all to [LosAngeles@BartonG.com](mailto:LosAngeles@BartonG.com)

#### **PLEASE NOTE:**

All prices listed are per person; beverages, gratuities and taxes are not included. Group reservations are not confirmed until all paperwork is completed and received by either fax or e-mail. All group reservations are subject to availability at the time the paperwork is received. Per company policy, we do not allow outside cakes, alcohol, decorations or flowers to be brought into the restaurant.

If you have any additional questions, please call us at 310 388 1888 or e-mail us at [LosAngeles@BartonG.com](mailto:LosAngeles@BartonG.com)

We look forward to having you dine with us.  
Barton G. The Restaurant Los Angeles

**ALL CANCELLATIONS AND CHANGES MUST BE RECEIVED AT LEAST 24 HOURS PRIOR TO THE RESERVATION VIA E-MAIL TO [LOSANGELES@BARTONG.COM](mailto:LOSANGELES@BARTONG.COM) OR FAX 305 751 0040**



PRESET MENU

**BITES & LAUGHS**

\$85.00 per person

**AMUSE BOUCHE**

**HOLY SMOKES NITRO POPCORN**

Bacon and white truffle popcorn,  
grated Parmesan and fresh herbs

**FIRST COURSE**

Served family style

**VITO'S CAESAR SALAD**

Crisp Little Gems, black bread, Moroccan anchovy,  
Grana Padano, and candied egg yolk

**BARTON'S SEASONAL CHOPPED SALAD**

Baby russian kale and charred broccolini with roasted  
winter squash. Spiced marcona almonds, pomegranate  
and parmesan crisps in our sherry-shallot vinaigrette.

**BARTON'S SAVORY CHURRO FRIES**

Secret spice

**ENTREES**

Choice of:

**ORANGE CHICKEN**

Roasted Rosie's organic chicken, Faro "fried rice" with  
Winter squash, pickled persimmon, poached egg and  
citrus glaze

**LURED BY SALMON**

Pan roasted Faroe Islands Salmon, braised black beans,  
escabeche, fermented chimichurri

**TRUFFLED LOBSTER TRAP MAC N CHEESE**

Maine lobster, spiral pasta, three cheese lobster sauce

**ASSORTED DESSERTS**

Chef's choice, assorted desserts

Desserts are meant to be shared  
and are served family style

For parties of 20 or more, all courses will be served family style

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Current state sales tax 9.5% and gratuity 20% not included. Menu items are subject to change; restaurant reserves the right to substitute menu items. Pricing valid until December 31, 2019.



PRESET MENU

**FUN & FESTIVE**

\$95.00 per person

**AMUSE BOUCHE**

**HOLY SMOKES NITRO POPCORN**

Bacon and white truffle popcorn, grated Parmesan and fresh herbs

**FIRST COURSE**

Served family style

**BARTON'S SEASONAL CHOPPED SALAD**

Baby russian kale and charred broccolini with roasted Winter squash. Spiced Marcona almonds, pomegranate and parmesan crisps in our sherry-shallot vinaigrette

**LAUGHING BIRD POPCORN SHRIMP**

Crispy laughing bird shrimp, old bay spiced popcorn, sriracha aioli, and sweet chile sesame dipping sauces

**BBQ OF BONES AND BELLY**

Crackling pork belly bao, crispy chicken wings, house hoisin, quick pickled cucumber and fresno chiles

**ENTREES**

Choice of:

**SAMURAI STRIPED BASS**

Miso marinated pacifico striped bass, smoked beet, local citrus, Tokyo turnips, black garlic emulsion

**THE GREAT AMERICAN STEAK**

**16oz. BONELESS RIBEYE**

Char broiled steak, truffled steak fries, grilled broccolini, bone marrow butter, black pepper bordelaise

**ORANGE CHICKEN**

Roasted Rosie's organic chicken, Faro "fried rice" with Winter squash, pickled persimmon, poached egg and citrus glaze

**ASSORTED DESSERTS**

Chef's choice, assorted desserts

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PRESET MENU

# THE BLOWOUT

\$110.00 per person

## AMUSE BOUCHE

### HOLY SMOKES NITRO POPCORN

Bacon and white truffle popcorn,  
grated Parmesan and fresh herbs

## APPETIZERS

Served family style

### BBQ OF BONES AND BELLY

Crackling pork belly bao, crispy chicken wings,  
house hoisin, quick pickled cucumber and  
fresno chiles

### BARTON'S SAVORY CHURRO FRIES

Secret spice

### LOBSTER POP TARTS

Maine lobster, gruyere and lobster mornay sauce  
baked in a flaky pastry. Tabasco hollandaise,  
Tarragon aioli

## SALADS

Served family style

### VITO'S CAESAR SALAD

Crisp Little Gems, black bread, Moroccan anchovy,  
Grana Padano, and candied egg yolk

### BARTON'S SEASONAL CHOPPED SALAD

Baby russian kale and charred broccolini with roasted  
Winter squash. Spiced marcona almonds,  
pomegranate and parmesan crisps in our  
sherry-shallot vinaigrette

## ENTREES

Choice of:

### GRILLED BRONZINO

Butter braised swiss chard with white beans,  
Neuske's bacon, calabrian chili and preserved lemon

### THE GREAT AMERICAN STEAK

#### 8oz. ANGUS FILET MIGNON

Charbroiled steak, truffled steak fries,  
roasted asparagus, bone marrow butter,  
black pepper bordelaise

### DIVER SCALLOPS

Pan seared diver scallops, roasted Maitake mushroom,  
bok choy, meyer lemon, smoked veloute

## ASSORTED DESSERTS

Chef's choice, assorted desserts

Desserts are meant to be shared  
and are served family style

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**BARTON G. THE RESTAURANT LOS ANGELES LARGE PARTY GUARANTEE AND CREDIT CARD AUTHORIZATION FORM.**

Cancellation and Changes Policy: Large parties must be guaranteed by a credit card. Customer's credit card will be charged for the guaranteed number of guests at the pre-set menu price unless customer cancels or changes the guarantee. All cancellations and changes must be received at least 24 hours prior to the time of reservation, must be put in writing and be sent by fax to 305 751 0040 or by e-mail to LosAngeles@BartonG.com

Today's date: \_\_\_\_\_

Reservation name: \_\_\_\_\_

Reservation day & date: \_\_\_\_\_ Reservation time: \_\_\_\_\_

Menu Price \$85 \_\_\_\_\_ \$95 \_\_\_\_\_ \$110 \_\_\_\_\_ Guaranteed number of guests: \_\_\_\_\_

Custom menu notes: \_\_\_\_\_

E-mail Address: \_\_\_\_\_

Credit card #: \_\_\_\_\_ Expiration date: \_\_\_\_\_

Card holder name: \_\_\_\_\_ Security code: \_\_\_\_\_

Billing address: \_\_\_\_\_

Phone: \_\_\_\_\_ Picture State I.D.: \_\_\_\_\_

**I HAVE READ THE ABOVE CANCELLATION AND CHANGES POLICY. I HEREBY AUTHORIZE BARTON G. THE RESTAURANT TO CHARGE MY CREDIT CARD FOR THE GUARANTEED NUMBER OF GUESTS AT THE FOOD AND BEVERAGE MINIMUM UNLESS I CANCEL OR CHANGE THE GUARANTEE ACCORDING TO THE POLICY.**

**ALL CANCELLATIONS AND CHANGES MUST BE RECEIVED AT LEAST 24 HOURS PRIOR TO THE RESERVATION VIA E-MAIL TO LOSANGELES@BARTONG.COM OR FAX 305 751 0040**

Cardholder's Signature: \_\_\_\_\_

Visa, MasterCard, American Express, Diners & Discover accepted

**IMPORTANT: A CLEAR COPY OF THE CREDIT CARD, BOTH FRONT AND BACK MUST BE ATTACHED, ALONG WITH A COPY OF PHOTO I.D.**

**PLEASE SEND THIS COMPLETED FORM BACK TO BARTON G. THE RESTAURANT E-MAIL TO LOSANGELES@BARTONG.COM OR FAX TO 305 751 0040**