

STREET GOURMET LA

WEDNESDAY, FEBRUARY 8, 2012

Chef John Sedlar's Rivera and Playa Have a Secret...Menu-PST's Art as an Appetizer Available Feb. 7-March 31



'47 Chevy in Wilmington, CA by Oscar Castillo

Chef John Sedlar knows how to throw a party. I attended a preview for the Pacific Standard Time Art as an Appetizer secret menu at both Playa and Rivera restaurants. Influential bartender Julian Cox shook our drinks into splashes of Endless Summer; mezcal baron Ron Cooper himself poured his brand of lusty nectar from the gods; and famous artists and their admirers took in a late lunch with foodists and twitterati.

The menu is a collaboration of Chef John Sedlar(Rivera, Playa), Del Maguey's Ron Cooper, and mixologist Julian Cox. An inspired menu to provoke an interest in Pacific Standard Time's [Performance and Public Art Festival](#).

Only those in the know--that means you--will have a go at this quite reasonable tasting at \$37 for 3-course meal. Ask for the Pacific Standard Time menu and dine over works of art hand selected by

SEARCH THIS BLOG

FOODBUZZ



LIKE STREET GOURMET LA ON FACEBOOK!

 164 likes. [Sign L](#)

TWITTER

[@michellebranch](#) No! Stay with your babies. 17 minutes ago

[@chucheman1](#) entonces, alla nos vemos 20 minutes ago

[@chucheman1](#) Orale. Oye, este sabado me voy a tocar con Marisela en Volcan, alla en Tijuana. about 8 hours ago

[follow me on Twitter](#)

Chef Sedlar, who will open his own [Museum Tamal](#) this year.



Ball Drop - Single village mezcal, london dry gin, freshlime yuzu tincture, cayenne. Inspired by Ron Cooper's 1969 piece "Ball Drop" featured at the Collection of the University Art Museum Art Video Archive at Cal State Long Beach University.



Black Bean Brownies
by: *Scarletta Bakes*



Caprese Pizza & Gorgonzo...
by: *eatyourselfskinny*



Savory Valentine's Heart...
by: *Hungry Couple*

Ads by **foodbuzz**

RECENT COMMENTS



'47 Chevy in Wilmington, CA - Micro climate mezcal, agave nectar, st. vincent orgeat, passion fruit, fresh lemon, lavender air. Inspired by Oscar Castillo's 1972 piece "47 Chevy in Wilmington, CA" featured in the [Icons of the Invisible](#): Oscar Castillo at the Fowler Museum, UCLA.

This drink is an inspired margarita, an East-side sipper to chill out the homies *como puro relax*.



Course 1-Crudo Assortment: A crudo assortment of fresh and smoked seafood with kumquats, fresno chiles, lime, red seaweed, *copita* of Del Maguey's Chichicapa mezcal. Inspired by Beatrice Wood's "Fish Platter" featured in the Beatrice Wood: Career Woman- Drawings, Paintings, Vessels, and Objects exhibition at the Santa Monica Museum of Art.

[Adviesx wrote...](#)

I love this spot! It's a foodie paradise. This food strip straight out of Mexico city's food scene makes me happy!

[Taco Maven wrote...](#)

Lamb Birria... DROOL. Is this the sausage guy you told me about in our interview last year?

[streetgourmetla wrote...](#)

Well Foodgps, after yesterday you should be well acquainted with all the delights of Mercado Olympic.

[streetgourmetla wrote...](#)

Thanks a lot Scotty, it's very kind of you. You'll have to make it out for sure. I'm shying away from group tours, but am doing personal tours for people in the restaurant industry, of... [Continue >>](#)

[Food GPS wrote...](#)

Great rundown. I'm looking forward to returning to Olympic with you. Those chicharrones were really good last time. It was fun to watch them unfurl in the boiling oil. Glad to see they have... [Continue >>](#)

[Scotty wrote...](#)

Bill, I just read my latest New Yorker magazine (Jan 30, 2012) and the great article on Javier Plascencia. I immediately thought of your posts on the subject, then lo, there was your name... [Continue >>](#)

[Lesley wrote...](#)

More evidence that if I ever leave DF, I need to move to LA. Aun chapulines!

[streetgourmetla wrote...](#)

Andi-It'll be here when you get back, and I know you have the chops to do some damage here. TreasureLA- Thanks, hope you get out there soon. Gourmetpigs-Exciting, indeed!

[Tiffany wrote...](#)

takeMe2!our plant's only few blocks North>by7th>Central!213-375-800EIGHT

[streetgourmetla wrote...](#)

Of course I'll take you Gastronomer!!!



STREETGOURMETLA
Traveling bon vivant
looking for the
definitive food

experience in all
destinations. Original food and booze
reporting from Los Angeles, Baja
California, Mexico, Brazil, and
everywhere else in Latin America.
"It's not necessary to live, but it is
necessary to travel"-Anon "If you're
not eating the local cuisine, you're
not really there."-me "Eat first, ask
questions later!"

[VIEW MY COMPLETE PROFILE](#)

BAJA EVENTS

[Baja Culinary Fest 2011](#)

BLOG ARCHIVE

▼ 2012 (6)

▼ February (1)

Chef John Sedlar's Rivera and
Playa Have a Secret....

► January (5)

► 2011 (61)

► 2010 (89)

► 2009 (63)

► 2008 (38)

► 2007 (6)

LABELS

[Street Food \(73\)](#)

[My Finds \(66\)](#)

[Tacos \(49\)](#)

[Mexican cuisine \(37\)](#)

[Tijuana \(35\)](#)

[Baja \(30\)](#)

[Mexico City \(16\)](#)

2nd Course-Los Angeles county Museum of Art on Fire: Fire -
grilled breast of chicken with cobb salad *quemado*, goat cheese,
incendiary salsa. Inspired by Ed Ruscha's 1965-1968 "Los Angeles
County Museum of Art on Fire" featured in the Crosscurrents in LA
Painting and Sculpture 1950-1970 exhibition at The Getty Center.

Outstanding chicken dishes are coming out of Sedlar's kitchens these
days and this is no exception. It's Burnin' Down the House good.



Course 3- Beach Trash Burning: Sorbet splashes of roasted pineapple
mescal, poblano chile lime, hibiscus pomegranate. Inspired by Carlos
Almaraz's 1982 "Beach Trash Burning" in the Mapping Another LA:
Chicano Art Movement exhibition at the Fowler Museum, UCLA.

Challenging flavors of heat and liquor in lightly sweet desserts are signature Rivera and Playa flavors.

The Latin-American kitchen has a long tradition of beautiful, thought provoking plates and dishes to present cuisine. Let the PST menu tempt you through the senses to seek out the Los Angeles artists and their works created during the years 1945-1980.

The PST menu is available during dinner only and is listed at \$37 for three courses, although each course is available individually as well.

Playa Restaurant

7360 Beverly Boulevard, Los Angeles, CA 90036
323-933-5300

Rivera Restaurant

1050 South Flower Street Los Angeles, CA 90015-5100
213-749-1460

WHEN: February 7, 2012 - March 31, 2012

POSTED BY [STREETGOURMETLA](#) AT 11:43 PM

[Recommend this on Google](#)

LABELS: [JOHN SEDLAR](#), [JULIAN COX](#)

0 COMMENTS:

[Post a Comment](#)

[Home](#)

[Older Post](#)

Subscribe to: [Post Comments \(Atom\)](#)

[Brazilian cuisine \(11\)](#)
[Javier Plascencia \(11\)](#)
[LA Street Food Fest \(11\)](#)
[Food Trucks \(10\)](#)
[Benito Molina \(8\)](#)
[Ensenada \(8\)](#)
[Aromas y Sabores 2011 \(7\)](#)
[Brazil \(7\)](#)
[closed \(7\)](#)
[Bizarre Foods Baja \(6\)](#)
[Tequila \(6\)](#)
[Evan Kleiman \(5\)](#)
[John Sedlar \(5\)](#)
[Jonathan Gold \(5\)](#)
[Mexicali \(5\)](#)
[Wine and Spirits \(5\)](#)
[baja med \(5\)](#)
[Barbacoa Hidalguense \(4\)](#)
[Bogota \(4\)](#)
[Breed St \(4\)](#)
[Carnitas \(4\)](#)
[Colombia \(4\)](#)
[LA Events \(4\)](#)
[LaTamalera-Diaries of a Tamale Hound \(4\)](#)
[Media \(4\)](#)
[Miguel Angel Guerrero \(4\)](#)
[Sonora \(4\)](#)
[Taco Task Force \(4\)](#)
[Acaraje \(3\)](#)
[Argentina \(3\)](#)
[Baja Cuisine \(3\)](#)
[Buenos Aires \(3\)](#)
[Cachaça \(3\)](#)
[Carne Asada \(3\)](#)
[East LA Meets Napa \(3\)](#)
[Happy Hour \(3\)](#)
[Jalisco \(3\)](#)
[LA Bars \(3\)](#)
[Mole \(3\)](#)
[Nuevo Leon \(3\)](#)
[Patricia Quintana \(3\)](#)