

# Bennievazquez177's blog

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## Food & Drink as Art ? Pacific Standard Time | Dig Lounge

Food, drink, and art, are united. John Rivera Sedlar is a master at creating dishes that not only taste amazing, but are presented as inspirational pieces of food art. His modern Latin cuisine is some of the most sought after food in LA at the moment. Of course, the food isn't the only artwork coming out of Playa and Rivera either. The cocktail menu is masterfully crafted by barman Julian Cox. Julian has never made me a drink I didn't absolutely love.

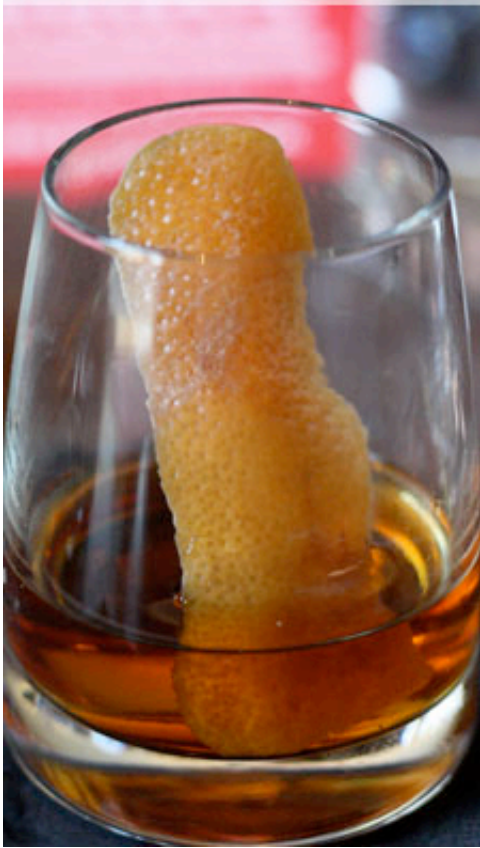
What a perfect marriage then for Food & Drink as Art and Pacific Standard Time: Art in L.A. 1945-1980. With curator Andrew Perchuk, artist Ron Cooper, and mixologist Julian Cox, Sedlar has put together a special menu to celebrate Food & Drink as Art. The Secret Menu will be available at both the Playa and Rivera restaurants to customers who show Pacific Standard Time museum proof of admission or ask for the "Pacific Standard Time Secret Menu". The \$37 menu is available through March 31. Items can be purchased separately if desired.



### DRINK AS ART

- Our favorite cocktail from the dinner started with artist and single village Mezcal maker Ron Cooper's Del Maguey. *The Ball Drop* features Cooper's Mezcal along with London Dry Gin, fresh lime, Yuzu tincture, Velvet Falernum and a dash of cayenne.
- 47 Chevy in Wilmington, California (inspired by artist Oscar Castillo ? Fowler Museum at UCLA) with micro-climate mezcal, St Vincent Orgeat, fresh lemon, agave nectar, passion fruit, and a light and airy lavender foam.
- Untitled (inspired by artist Larry Bell ? Museum of Contemporary Art San Diego) with Chichicapa, Cocchi Vermouth, Di Torino, Oloroso, with a twist of grapefruit peel.

PLAYA RIVERA PACIFIC STANDARD TIME



#### FOOD AS ART

- Crudo Assortment of fresh and smoked seafood. Kumquats, fresno chiles, lime, red seaweed and a copita of chichicapa mezcal. Served on Fish Platter by Beatrice Wood (Santa Monica Museum of Art).
- Fired-grilled breast of chicken with Cobb salad quemada, goat cheese, and incendiary salsa. Served on Los Angeles County Museum of Art on Fire by Ed Ruscha (The Getty Center).
- Sorbet Splashes of roasted pineapple mezcal, poblano chile lime, hibiscus pomegranate. Served on Beach Trash Burning by Carlos Almaraz (The Fowler Museum).

PLAYA RIVERA PACIFIC STANDARD TIME



Other Food & Drink as Art events include a series of food truck stops at local exhibits, featuring menu items inspired by the exhibit itself. Keep an eye on Dig Lounge for more info in the upcoming weeks. To read more about Pacific Standard Time and for a list of exhibits visit their web site.

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