



THE UPPER WEST

Private Dining



3321 Pico Blvd. Santa Monica, CA 90405

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@theupperwest

www.theupperwest.com



THE RESTAURANT

The fun-loving atmosphere at Upper West welcomes all generations for large and small parties. The restaurant's energetic and modern atmosphere hosts parties for every occasion, whether it is a romantic dinner for two, a casual lunch at the high top tables, or a private party in the glass-enclosed front room. Each flavorful dish, including the appetizers, entrées, and sandwiches, is served with an innovative presentation. Chef Nick Shipp changes the menu on a weekly basis as he creates fresh dishes with seasonal flavors. Even traditional plates have a modern spin, tantalizing the palate and bringing customers back for more.

The restaurant houses a full service 27-foot bar with a long list of specialty cocktails in addition to a sophisticated wine collection. Upper West lives up to its New York namesake with its high ceilings and urban yet rustic décor. There is never a dull moment at the restaurant, as the art changes every 3 months; featuring contemporary portraits from local artists. Upper West prides itself on professional yet attentive service and a passion for unique American cuisine that is guaranteed to provide a fresh menu coupled with a stylish ambiance.



Private Dining Rooms

The Front Room

Accommodates 42 people seated

45 people reception style

Minimum spending for food & drink: starting at *\$2000 + tax & tip

*Call for daily pricing

Audio visual equipment in each room, including:

- Projector with 12ft screen
- Cordless microphone accessing speakers in each room
- Remote PowerPoint & Wifi access



Main Dining Room

Accommodates 80 people seated

110 people reception style

Minimum spending for food & drink: starting at *\$6,000

*Call for daily pricing.

Audio visual equipment in each room, including:

- Projector with 12ft screen
- Cordless microphone accessing speakers in each room
- Remote PowerPoint & Wifi access



Entire Restaurant

Accommodates 120 people seated

140 people reception style

Minimum spending for food & drink: starting at *\$8,000 + tax & tip

*Call for daily pricing

Audio visual equipment in each room, including:

- Projector with 12ft screen
- Cordless microphone accessing speakers in each room
- Remote PowerPoint & Wifi access



SEATED MENU

\$50 per person (plus tax & tip)

APPETIZER ASSORTMENT

Spicy Ahi Tuna Crunchy Rice

wasabi tobiko / avocado puree / jalapeno / freeze-dried soy sauce / sweet chili sauce

Grilled Artichoke Hearts

citrus aioli / fennel pollen / parmigiano-reggiano / herbs

Burrata

green apple / blackberry / heirloom tomato / baby basil / black chai / toasted ciabatta

MAIN COURSE (choice of one)

Blackened Salmon

israeli couscous "risotto" / tomato / piquillo / sweet yellow corn / guajillo sauce

Flatiron Steak (medium)

McDaniel smoked bacon and gorgonzola slaw / bourbon balsamic demi

Pan Roasted Pitman Farms Chicken

tomato & yogurt marinade / garbanzo bean and tomato stew / pita / labneh / mango

Root Vegetable Risotto (vegan available)

seasonal roasted vegetables / carnaroli rice / crushed cherry tomato / extra virgin olive oil

DESSERT

Brioche Bread Pudding

rye whiskey caramel / crème anglaise / local strawberry



SEATED MENU

\$57 per person (plus tax & tip)

APPETIZER ASSORTMENT

Spicy Ahi Tuna Crunchy Rice

wasabi tobiko / avocado puree / jalapeno / freeze-dried soy sauce / sweet chili sauce

Grilled Artichoke Hearts

citrus aioli / fennel pollen / parmigiano-reggiano / herbs

Burrata

green apple / blackberry / heirloom tomato / basil / black chai salt

MAIN COURSE (choice of one)

Blackened Shetland Islands Salmon

israeli couscous / tomato / piquillo / sweet yellow corn / guajillo sauce

Coffee Crusted Red Wattle Pork Tenderloin (medium)

goat cheese mashed potato / roasted jalapeño apple sauce / citrus demi

Flatiron Steak (medium)

McDaniel smoked bacon and gorgonzola slaw / adobo marinade

Pan Roasted Pitman Farms Chicken

tomato & yogurt marinade / garbanzo bean and tomato stew / pita / labneh / mango

Root Vegetable Risotto (vegan available)

seasonal roasted vegetables / carnaroli rice / crushed cherry tomato / extra virgin olive oil

VEGGIES & SIDES (served family style)

garlicky green beans - beech mushrooms / leeks / mustard seed / pedro vinegar

roasted cauliflower - chimichurri / barberries / tahini

roasted sweet corn - avocado butter / cotija cheese / smoked paprika

DESSERT

Brioche Bread Pudding

rye whiskey caramel / crème anglaise / local berries

salted ice cream



TRAY PASSED APPETIZERS & SEATED MENU

\$78 per person (plus tax & tip)

APPETIZERS

Spicy Ahi Tuna Crunchy Rice

Buratta Toast

Upper West Sliders

Lamb and Fennel Sausage Flatbread



SALAD

Chopped Salad

grilled red pepper / fennel / celery / apple /

feta cheese / red onion / bulgur / champs vinaigrette

MAIN COURSE (choice of one)

Blackened Salmon

israeli couscous / tomato / piquillo /

sweet yellow corn / guajillo sauce / lemon

Braised Short Rib

mashed potato / tarragon pesto / fresno

Pan Roasted Pitman Farms Chicken

tomato & yogurt marinade / garbanzo bean and tomato stew /

pita / labneh / mango

Root Vegetable Risotto (vegan available)

braised root vegetables / carnaroli rice / tomato

VEGGIES & SIDES (served family style)

garlicky green beans - beech mushrooms / leeks / mustard seed / pedro vinegar

roasted cauliflower - chimichurri / barberries / tahini

roasted sweet corn - avocado butter / cotija cheese / smoked paprika



DESSERT

Display Of Mini Desserts and Berries (served buffet style)

HEAVY APPETIZER MENU BUFFET STYLE

\$48 per person (plus tax & tip)

Vegetable Flatbread

fresh mozzarella / roasted peppers / arugula /
truffle oil / fennel seed

Mac & Cheese

mozzarella / asiago / white cheddar / roasted pasilla
pepper

Spicy Ahi Tuna Crunch Rice

wasabi tobiko / avocado puree / jalapeno /
freeze-dried soy sauce /

Burrata (served on larger spoons)

green apple / blackberry / baby tomato / black chai
salt / thai basil / dill

Upper West Sliders

house ground blend / arugula / worcestershire-onion
marmalade / pasilla-goat cheese spread / toasted
brioche

Pan Roasted Pitman Farms Chicken

tomato & yogurt marinade / garbanzo bean and
tomato stew / pita / labneh / mango

Roasted Cauliflower

chimichurri spice / barberries / tahini / pine nuts /
toasted panko



HEAVY APPETIZER MENU

BUFFET STYLE

\$57 per person (plus tax & tip)

Vegetable Flatbread

fresh mozzarella / roasted peppers / arugula /
truffle oil / fennel seed

Mac & Cheese

mozzarella / asiago / white cheddar / roasted pasilla
pepper

Spicy Ahi Tuna Crunch Rice

wasabi tobiko / avocado puree / jalapeno /
freeze-dried soy sauce /

Burrata (served on larger spoons)

green apple / blackberry / baby tomato / black chai
salt / thai basil / dill

Upper West Sliders

house ground blend / arugula / worcestershire-onion
marmalade / pasilla-goat cheese spread / toasted
brioche

Pan Roasted Pitman Farms Chicken

tomato & yogurt marinade / garbanzo bean and
tomato stew / pita / labneh / mango

Steak & Shrimp Tacos

fresh guac / salsa verde / quest fresco / black beans
& rice

Roasted Cauliflower

chimichurri spice / barberries / tahini / pine nuts /



BUFFET MENU

\$68 per person (plus tax & tip)

Chopped Salad

grilled red pepper / fennel / celery / apple / feta / red onion / bulgur / champs vinaigrette

Spicy Ahi Tuna

wasabi tobiko / avocado puree / jalapeno / freeze-dried soy sauce / sweet chili sauce

Mini Mac & Cheese

roasted papilla pepper / mozzarella /white cheddar / asiago

Blackened Salmon

israeli couscous "risotto" / tomato / piquillo / sweet yellow corn / guajillo sauce / lemon sauce

Chicken Tawook

Tawook marinated kabobs / chana masala / herbs / mango /tomato-red pepper relish

Marinated Flatiron Steak

napa cabbage / red onion / smoked bacon / gorgonzola sauce

Roasted Cauliflower

chimichurri spice / barberries / tahini / pine nuts / toasted panko

Grilled Artichoke Hearts

citrus aioli / fennel pollen /parmigiano-reggiano / herbs

Assortment of Mini Desserts and Berries



THE CHEF

To make it as a chef in the City of Angels, a city known for its rich and diverse cuisine is not an easy task. However, 37-year-old Nicholas Shipp is quietly earning his keep among the ranks. Using a wealth of culinary experience, Shipp has brought an enticing, well-blended mix of flavors, aromas and taste to the Santa Monica restaurant, "Upper West." As Executive Chef, Shipp's menu offers a discriminating palate with innovative twists to the contemporary American cuisine.

Hailing from Forth Worth, Texas, the "Funkytown" native began his cooking career at the early age of 15. Shipp eventually ventured west to broaden his cooking endeavors where he soon became immersed in Los Angeles's famed Wolfgang Puck franchise. Perfecting his craft for the next couple of years, he strengthened his cooking abilities working for the governor's ball, various award shows, weddings and private celebrity parties.

Nicholas Shipp's passion for food has granted him the ability to assemble an expert staff that shares his vision and taste. That same passion has allowed him to create an always-changing superb menu that will exceed every customer's expectation. As a result, Shipp's culinary peers have chosen him to be in the inaugural edition of the Best Chefs of America 2013. Nicholas Shipp's biggest supporters can be found on the home front as well in the form of his wife Ivette and children Giselle and Ethan.

