

## THE CUR-ATE SERIES

AT RAY'S AND STARK BAR

In partnership with LACMA and Artbites, enjoy this rare opportunity to explore the museum after-hours with an intimate gallery tour, followed by a four-course themed menu from Executive Chef Viet Pham.

# SAMURAI: JAPANESE ARMOR FROM THE ANN AND GABRIEL BARBIER-MUELLER COLLECTION TUESDAY, NOVEMBER 11

Explore Japanese art and gastronomy with a focus on samurai culture as seen through LACMA's permanent collection.

#### **First**

Tea smoked tuna, miso eggplant, daikon, scallion

#### **Second**

Okonomiyaki, seafood pancake, nori, bonito flakes, sweet glaze

### **Third**

House made ramen, pork broth, noodles, egg

### Fourth

Red bean, condensed milk, green tea

### Drink\*

Sake

\*(additional)

Evening hosted by Maite Gomez-Rejón of Artbites

\$90 LACMA members | \$100 non-members Exhibition tours begin at 6:30PM.

\*Make Your Reservation | 323 857 6010

Menu subject to change.

\*Reservations for these exclusive programs close Wednesday the week prior to the event date at noon. Space is limited. All reservations are final. We serve the menu as is, please refrain from substitutions.







Armor with the features of a tengu (tengu tōsei gusoku), late Edo period, 1854, photograph by Brad Flowers, © The Ann & Gabriel Barbier-Mueller Museum, Dallas

