

“The Royce shears a layer of excess off high-end dining, reclaiming it for our times”

Los Angeles Magazine



the royce

The Royce features New American cuisine by Chef David Féau comprised of lighter California fare prepared with classic influences and refined French techniques. The menu emphasizes fresh, locally-grown, seasonal produce and the best quality sustainable products from around the world.

The restaurant includes two wine rooms – the white room with sleek and modern details and the red room accented with warm and traditional touches. Other elements of the eatery space include a glass-enclosed veranda offering sweeping views of the Horseshoe Garden and an exclusive chef’s table where guests can experience a customized menu while having a glimpse of Chef Féau’s nightly performance in the kitchen.

RECOGNITION

#2 Best New Restaurant
Los Angeles Magazine

Three Stars
The Los Angeles Times

Top French Chefs in the U.S., David Féau
Wine Spectator

**James Beard Nomination,
Chef David Féau**
James Beard Foundation

Top Sommelier in the U.S., Eric Espuny
Food + Wine

Diner’s Choice Awards
Open Table

Top Wine Lists in L.A.
Haute Living

Top Restaurants to Watch
Food + Wine





"His modern take on French/American cuisine is delicious"

Angeleno magazine

DINING EVENTS

The Royce offers holiday and seasonal dining events throughout the year, including prix fixe dinners, brunches, wine tasting classes and unique experiences such as dining in the organic garden.

For details about our next event, visit roycela.com/royceevents or dial 626.585.6410



"His cooking has a clarity and finesse. And he's an excellent saucier"

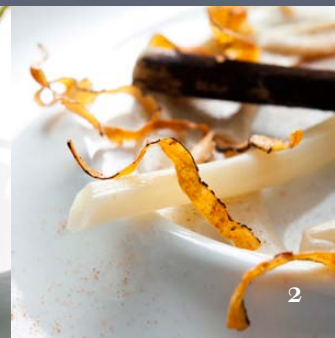
Los Angeles Times

ABOUT THE MENU

The Royce uses only the freshest produce and highest quality ingredients available, much of which are locally sourced. Chef Féau personally visits the farmer's markets each week to select the best products and he cultivates the organic garden on property for a variety of herbs and vegetables.

Some of Chef Féau's signature dishes include:

- Lentils / Black Truffle*
- Tuna / Apple*
- Salsify / Salsifi*
- Kampachi / Asian Pear*
- Lobster / Pomegranate*
- Mango Sorbet*
- Fraises de Bois*
- Royce Chocolates*





“Helmed by Guy Savoy protégé David Féau, the restaurant has become...a bulwark for fine dining in a City overrun with gastropubs”

Food blogger Kevin Eats

CHEF’S TABLE

The exclusive Chef’s Table seats up to eight guests and includes an eight course tasting menu featuring an amuse bouche and pre-dessert, custom created by Chef David Féau.

The Chef’s Table experience begins with a champagne toast in a wine room followed by the tasting menu presentation by Chef Féau and the sommelier team. They will describe each course and answer any questions about the food and the wine pairings. The Chef’s Table also provides a glimpse of the nightly performance and activity in the kitchen.

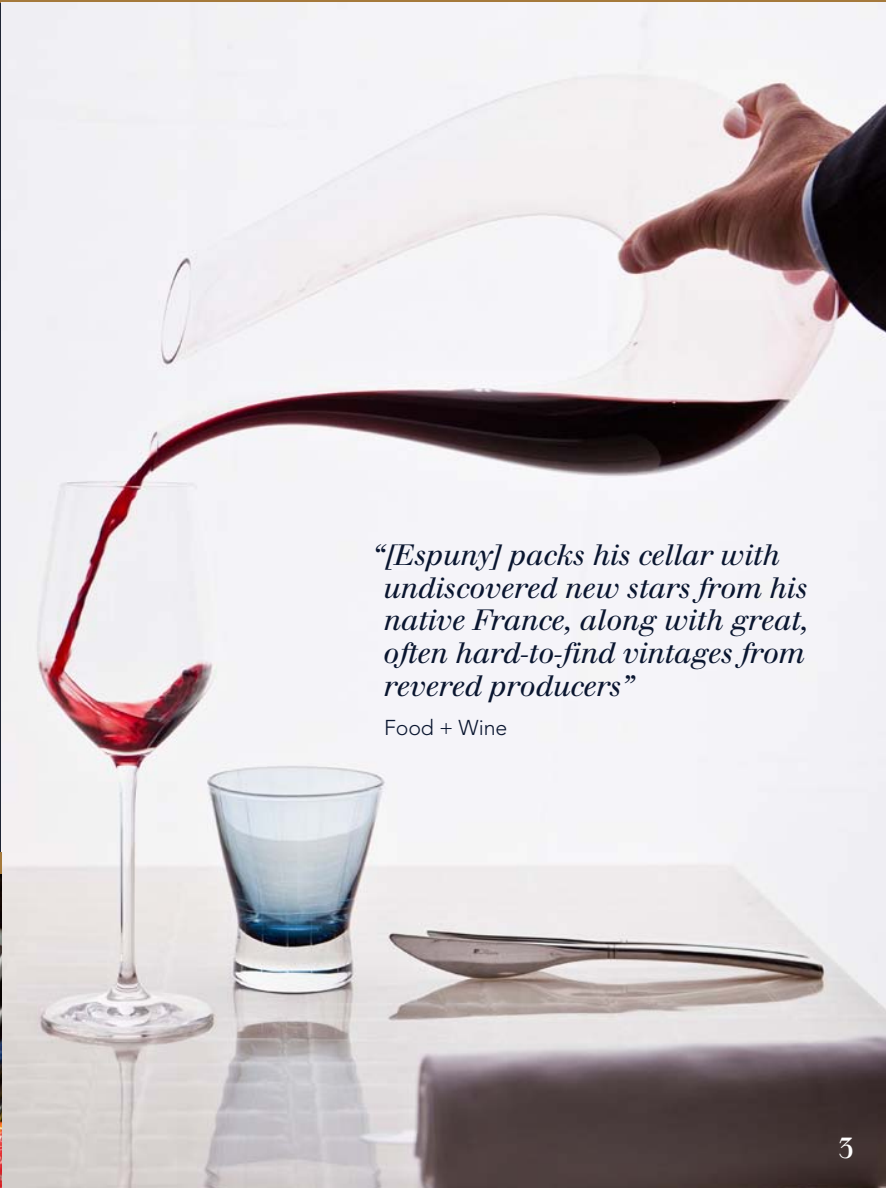
The Chef’s Table is priced at \$250 per person with wine pairings; \$180 per person without wine pairings.

WINE TASTING

The Royce offers intimate wine tasting classes on Saturday afternoons with Director of Wine Eric Espuny. Classes are available for groups of 4 – 8 people and will be conducted in the Red Wine Room. Perfect for both the novice wine drinker and seasoned wine aficionados, Eric will customize a tasting to your group’s preference and enjoyment.

- Taste the best seasonal wine or focus on particular regions/varietyals
- Learn tips for ordering and buying wine
- Prices start at \$65 per person and include a takeaway gift
- Reservations are required in advance

Please dial 626.585.6410 to make a reservation



“[Espuny] packs his cellar with undiscovered new stars from his native France, along with great, often hard-to-find vintages from revered producers”

Food + Wine





GROUP EVENTS

The Royce is available for private parties of up to 90 guests. It is the perfect venue for the most exclusive, intimate and memorable events, showcasing the highest quality of food, wine and service. The restaurant is available nightly, excluding Saturday evenings. Lunch events are also available. Groups must use existing furniture for events; however, tables may be re-arranged to accommodate certain needs. Chef David Féau and Manager Eric Espuny will personally work with each group to develop customized menus and wine pairings.

Please inquire with our Sales department for more details.
Dial 626.585.6261

WEDDINGS BY THE ROYCE

The most exclusive, intimate and memorable wedding experience for couples who appreciate food, wine and the finer things in life.

We invite you to revel in a wedding experience of a lifetime at The Royce. Couples and their intimate wedding parties will enjoy a custom-created menu by Chef David Féau and restaurant Manager and Director of Wine Eric Espuny. The Royce team will custom-design and develop a food menu with beverage pairings that perfectly align with your desires.

Please inquire with our Catering Sales department for more details. Dial 626.585.6244



*I dedicate my menus to all the farmers and fishermen who have cultivated and nurtured their products with respect and passion.
Bon appétit!*

Chef David Féau



THE LANGHAM

Langham
Pasadena

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