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**LATIN CUISINE SETS THE STAGE FOR
MOJADA: A MEDEA IN LOS ANGELES AT THE GETTY VILLA**

*Enjoy an Exclusive Dining Experience with Sunset Views before
Thursday Evening Performances or a Prix-Fixe Sit-Down Dinner
before Friday and Saturday Performances*



Cumin and Garlic Rubbed Beef Tenderloin Filet, Sweet Gem Salad, Pan Roasted Corvina Bass

LOS ANGELES - Enhance the experience of this year's outdoor theater production at the Getty Villa with several Latin cuisine dining options. On Thursday evenings, Nectar of the Gods Sunset Celebration will offer light hors d'oeuvres and cocktails on the Villa's South Balcony, and on Friday and Saturday evenings a prix-fixe dinner with wine pairings will be offered in the private dining room. Each evening will also include gourmet boxed dinners, dessert items, and drinks available for purchase at the Café.

Chef Mayet Cristobal and Chef Fernando Cayanan have created a Latin fare menu to set the stage for *Mojada: A Medea in Los Angeles*—a new production by Pasadena-based The Theatre @ Boston Court, directed by co-artistic director Jessica Kubzansky, and adapted by Luis Alfaro, MacArthur Fellow and critically acclaimed author of *Electricidad* and *Oedipus el Rey*. The menu will be presented Thursday, Friday, and Saturday evenings September 10–October 3.

Before Thursday evening performances, join the Nectar of the Gods Sunset Celebration on the South Balcony. From 6:30 to 7:30 p.m., guests can enjoy a selection of light hors d'oeuvres, wine, and beer on the Museum's south balcony, overlooking the Outer Peristyle garden. The menu includes cocktail de camarones, crispy potato tacos, Mexican cheese and charcuterie and other fresh delicacies, topped off with warm churros with star anise and cinnamon sugar for dessert. The specialty cocktail, a la carte, will be tamarind and grapefruit sangrita with tequila blanco.

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The sit-down dinner menu, served Friday and Saturday evenings in the Private Founders Room overlooking the outdoor theater, begins with classic guacamole and tortilla chips and a sweet gem salad followed by your choice of entrées: cumin and garlic-rubbed beef tenderloin filet, pan roasted corvina bass or a vegetarian option. Guests may choose selected wine pairings or purchase wine by the glass. Coffee and dessert, wedding cookies, bite-size churros and Mexican chocolate truffles can be enjoyed at the table or taken to the theater to enjoy during the performance.

Gourmet boxed dinners are also available at the Café, as are guacamole or salsa fresca with tortilla chips and Mexican street corn with chili-lime butter and parmesan cheese. For dessert, warm churros, Abuelita chocolate cake and caramel flan will be available. Beer, white wine, specialty coffee drinks and other beverages will also be available for purchase, prior to the performance, at the Cafe and the Coffee Kiosk.

The sunset celebration on Thursday evenings is \$40 per person. Prix fixe dinners on Friday and Saturday evenings are \$70 (\$90 with wine pairing) and are served at 6:15 p.m., before the 8:00 p.m. curtain time. Advance reservations are required for both and can be made by calling (310) 440-6033. To ensure a relaxing dinner experience, theater seats will be reserved in advance for all sunset celebration and prix fixe dinner guests. Gourmet boxed dinner are between \$8.95 and \$14.95 and are not available for pre-order.

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The J. Paul Getty Trust is an international cultural and philanthropic institution devoted to the visual arts that includes the J. Paul Getty Museum, the Getty Research Institute, the Getty Conservation Institute, and the Getty Foundation. The J. Paul Getty Trust and Getty programs serve a varied audience from two locations: the Getty Center in Los Angeles and the Getty Villa in Pacific Palisades.

The J. Paul Getty Museum collects Greek and Roman antiquities, European paintings, drawings, manuscripts, sculpture and decorative arts to 1900, as well as photographs from around the world to the present day. The Museum's mission is to display and interpret its collections, and present important loan exhibitions and publications for the enjoyment and education of visitors locally and internationally. This is supported by an active program of research, conservation, and public programs that seek to deepen our knowledge of and connection to works of art.

Visiting the Getty Villa

The Getty Villa is open Wednesday through Monday, 10 a.m. to 5 p.m., with special Saturday hours until 9 p.m. May 30-August 23. It is closed Tuesday and most major holidays, open on July 4. Admission to the Getty Villa is always free. A ticket is required for admission. Tickets can be ordered in advance, or on the day of your visit, at www.getty.edu/visit or at (310) 440-7300. Parking is \$15 per car. Groups of 15 or more must make reservations by phone. For more information, call (310) 440-7300 (English or Spanish); (310) 440-7305 (TTY line for the deaf or hearing impaired). The Getty Villa is at 17985 Pacific Coast Highway, Pacific Palisades, California.

Additional information is available at www.getty.edu.

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Outdoor Classical Theater 2015
Mojada: A Medea in Los Angeles
\$70 per guest

Three-Course Served Dinner at the FDR

Bocadito

Classic Guacamole
Tortilla chips

Primer Curso

Sweet Gem Salad
Jicama, orange, cotija cheese, cilantro-lime dressing, pepitas, radish

Plato Principal

Cumin and Garlic Rubbed Beef Tenderloin Filet
*Mexican sweet corn, peewee papas brava, grilled thick cut onion, salsa verde,
horseradish crema fresca*

OR

Pan Roasted Corvina Bass
*Braised black beans, charred poblano peppers, vegetable escabeche, roasted tomato
salsa*

Dulces Para Llevar

Wedding cookies, bite-size churros, Mexican chocolate truffles

Nectar of the Gods Sunset Celebration
\$40 per guest

Cocktail de Camarones
Tomato salsa, fresh limes, cilantro

Crispy Potato Tacos
Salsa verde, cotija cheese, crema fresca

Heirloom Tomatoes and Avocado
Pepitas, cilantro vinaigrette, roasted poblano peppers, petite greens

Mexican Cheese and Charcuterie
Queso panela, bellwether pepato, verde capra
Fra'mani Chorizo picante, cured ham
Pickled onions, grilled carrots, asparagus
Oregano mustard
Artisan breads

Guacamole and Chili-Lime Black Bean Hummus
Flavored Tortilla chips

Warm Churros
Star anise and cinnamon sugar

**Specialty Cocktail, a la carte: Tamarind and Grapefruit Sangrita with Tequila
Blanco**

Concessions Menu

Caesar Salad-10.95

Romaine hearts, black beans, corn, pepitas, croutons, poblano, cotija cheese, Caesar dressing

Late Harvest Heirloom Tomato Salad-11.95

Radish, black beans, corn, cilantro-lime dressing, petit greens

Cocktail de Camarones-10.95

Salsa fresca, fresh lime

L.A Street Dog-8.95

Bacon-wrapped all beef jumbo hotdog, salsa fresca, jalapeno, pretzel bun

Roasted Chicken Cemita-12.95

Lettuce, avocado, chipotle mayo, tomato, onion, Oaxacan cheese

Crispy Potato Tacos-8.95

Salsa verde, cotija cheese

Achiote Braised Beef Short Rib-14.95

Corn and poblano pepper polenta cake, roasted tomato salsa, grilled asparagus

Mexican Street Corn-5.95

Chili-lime butter, parmesan cheese

Guacamole and Chips-6.95

Salsa Fresca and Chips- 4.95

Warm Churros-5.95

Star anise cinnamon sugar

Abuelita Chocolate Cake-6.95

Caramel Flan-6.95