

À LA CARTE SIT-DOWN DINNER

(minimum 12 persons)

STARTERS

Wild Mushroom "Parmentier" Soup, Baked <i>with</i> Puff Pastry	\$11. ⁵⁰ pp
Mediterranean Saffron Fish Soup <i>with</i> Cauliflower Flan.....	12. ⁵⁰ pp
Wild Mushroom Cream Soup <i>with</i> Black Truffle & Truffle Infused Oil	16. ⁰⁰ pp
Chef Laurent's Signature Lobster Bisque <i>with</i> Orange Zest	14. ⁰⁰ pp
Chilled Gazpacho "Andalusia" <i>with</i> Croutons & Brunoise Cucumbers.....	10. ⁰⁰ pp
Crab Chowder <i>with</i> Three Bell Pepper Relish.....	12. ⁵⁰ pp
Cream of Prosciutto & Green Peas <i>with</i> Parmesan "Twist"	10. ⁰⁰ pp
Frisee Salad topped <i>with</i> Homemade Confit of Moscowy Duck, Walnut Oil Vinaigrette	15. ⁰⁰ pp
Tartare of Ahi Tuna, Artichoke Heart & Olive Tapenade on a Bed of Avocado Mousse.....	18. ⁰⁰ pp
Shrimp, Mushroom and Artichoke Purse <i>with</i> a Duo of Tarragon and Merlot Sauces.....	14. ⁵⁰ pp
Wild Mushroom and Asparagus Risotto.....	14. ⁰⁰ pp
Chianti Risotto <i>with</i> Fresh Sage	12. ⁰⁰ pp
Sautéed Baby Artichokes, Prosciutto and Garlic over a Bed of Mesclun.....	11. ⁵⁰ pp
Macaroni, Main Lobster, Shrimp in an Aged Gouda Cheese Sauce	18. ⁰⁰ pp
Pan Seared Salmon Cake, Saffron Rice Pilaf, Pommery Mustard Sauce	14. ⁰⁰ pp
Sautéed Duck Foie Gras on a bed of Wilted Spinach, Balsamic Vinegar Sauce	24. ⁰⁰ pp
House Sea Bass Gravlax Salad <i>with</i> a Mango-Citrus Dressing.....	14. ⁵⁰ pp
Burgundy Escargot Baked in Garlic, Shallot and Parsley Butter.....	14. ⁰⁰ pp
Sautéed Prawns "Provençal" on a bed of Mini Ratatouille	18. ⁰⁰ pp

Multiple-Course Wine Pairing Dinner Available Upon Request. Please inquire about pricing.

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ENTRÉES

Traditional Paella "Valenciana" with Chicken, Shrimp, Chorizo, Swordfish, Mussels & Clams	\$18.00 pp
Crusted Baja California Sea bass with Porcini Mushrooms, Watercress Coulis & Sautéed Fingerling Potatoes	\$18.00 pp
Herbs and Pink Peppercorn Roasted Salmon, Tomato Tartare & Chive-Infused Extra Virgin Olive Oil	\$18.00 pp
Pan Seared jumbo Scallops, Braised Fennel, Tarragon Beurre Blanc	\$18.00 pp
Roasted Bacon Wrapped Monkfish, Shallot Beurre Rouge & Julienne Vegetables	\$18.00 pp
Grilled Mahi-Mahi, Pineapple Roasted Coconut Rice, Mango Chardonnay Cream Sauce.....	\$18.00 pp
Grilled Swordfish with a Spicy Seafood Demi-Glace, Potato & Vegetable Galette.....	\$18.00 pp
Seared Ahi Tuna, Stir fried Vegetables & Soy Cream Sauce	\$18.00 pp
Signature Roasted Halibut with Pistachio Crust, Duxelle of Mushroom, Vegetables, Marchand du Vin Sauce	\$18.00 pp
Sautéed Lamb Loin, Thyme-Syrah Sauce, Mini Ratatouille & Potato "Lyonnaise".....	\$18.00 pp
Angus Filet Mignon, Raspberry-Back Pepper Corn Sauce, served with Herbed Mashed Potatoes & Haricot Vert	\$18.00 pp
Juniper Berry Crusted Venison Loin, Black Currant-Bacon Sauce.....	\$18.00 pp
Braised Pork Tenderloin with Plum-Port Bacon Sauce served with Root Vegetable Puree.....	\$18.00 pp
Roasted Muscovy Duck Breast, Blueberry Compote and a "Poivrade" Sauce, Bouquet of Vegetables and Potatoes "Boulangere"	\$18.00 pp
Braised Sweetbread and Wild Mushroom "Feuillete" served in a Port Wine Sauce	\$18.00 pp
Roasted New Zealand Rack of Lamb, Garlic-Thyme Sauce, Potato au Gratin and Assorted Vegetables	\$18.00 pp
Short Rib "Osso Bucco" Style, Braised in a Cabernet Sauvignon & Wild Mushroom Sauce served over Roasted Garlic-Thyme Mashed Potatoes.....	\$18.00 pp

Laguna Culinary Arts
Caters!

Laguna Culinary Arts Catering
Menu Selections

À LA CARTE DESSERTS

Warm Signature Tart "Tatin" *with* Vanilla Bean Ice Cream

Classic Tahitian Vanilla Bean Crème Brûlée

Choice of Flavored Crème Brûlée (Raspberry, Blueberry, Earl Grey, etc.)

Chocolate & Coffee Napoleon Layer Cake *with* Espresso Sauce

Warm Molten Chocolate Cake *with* Grand Marnier Crème Anglaise

Lemon Tart *with* Lychees & Fresh Raspberries

LCA "Seven Fruit" Tart *with* Rum Pastry Cream

Grapefruit Pistachio Tart

Traditional Lemon Curd Tart

Flourless Chocolate Cake *with* Fresh Raspberries

Italian Tiramisu *with* Mascarpone, Espresso & Shaved Chocolate

Chef's Trio of Sorbet *with* Fresh Berries

All à la carte desserts are \$8^{.25} pp

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