



PRIVATE DINING MENU

Executive Chef Craig Strong and General Manager Fabien Riviere along with the award-winning Studio Team are honored to have you as our guests. Every event can be tailored according to your preferences within the diverse and intimate spaces of the restaurant, each featuring a different angle of the expansive ocean beneath the bluff. Chef Strong's modern French with California influences cuisine finds perfect compliments among the restaurant's extensive 2,500-bottle wine collection. Our sommelier team is available to offer wine pairings by the course or suggest selections for the entire menu. It would also be our pleasure to assist by personalizing the event with special touches such as floral arrangements, decorative adornments, live entertainment, or signature gifts to fit your vision.

◆ Private Event Specialists can be reached by calling (949) 715-6128 ◆

F I R S T C O U R S E

(pre-select one)*

SCARBOROUGH FARMS MIXED GREEN LETTUCES
baby beets, marinated grapefruit, radish, citrus vinaigrette

◆ ◆ ◆

MARINATED TUNA SASHIMI
jicama, honshimeji, avocado, nori

◆ ◆ ◆

SMOKED TROUT SALAD
cucumber linguini, pickled red onions, trout roe

◆ ◆ ◆

THAI SPICED PRAWN SALAD
glass noodles, cucumber, spicy coconut dressing

◆ ◆ ◆

SHAVED BEEF CARPACCIO
olive, horseradish cream, caper, cornichon

FOUR COURSE MENU ◆ \$145++

** Final menu to include one (1) selection for First, Second and Fourth course
and two (2) selections to choose from for Third course for the entire group to enjoy.
If you wish, we welcome you to offer guests additional choices per course
at a supplemental charge of \$10 per selection.*

++ Subject to 24% service fee and applicable tax

S E C O N D C O U R S E

(pre-select one)*

PARMESAN RISOTTO

guanciale, lacinato kale, garlic blossoms



SEARED DIVER SCALLOP

cranberry beans, agrodolce shallot, swiss chard, bacon powder



DUNGENESS CRAB AND RICOTTA CAVATELLI

fines herbes, preserved lemon-butter glaze



GRILLED OCTOPUS

cauliflower cacciatore, mizuna



BRAISED PORK BELLY

pickled fresno chili, edamame, thai basil, pho broth

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T H I R D C O U R S E

(pre-select two)*

SEARED SWORDFISH

spicy lentils, okra, amaranth, pipérade sauce



SAUTÉED KING SALMON

sunchoke, nasturtium, gala apple, tamarind brown butter



PRESSED CHICKEN

asparagus, shaved carrots, fingerling potatoes, chicken jus



ROASTED LAMB LOIN

vadouvan carrot, broccolini, tomato coulis, matsutake mushrooms



GRILLED BEEF TENDERLOIN

weiser farm potatoes, short rib cigar, smoked leek, spinach

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F O U R T H C O U R S E

(pre-select one)*

GREEN APPLE, PISTACHIO, CILANTRO

apple granité, whipped pistachio cream, cilantro yogurt sorbet



LEMON, HONEY, OLIVE OIL

white chocolate lemon cream, lemon granité, honey ice cream, powdered olive oil



BLUEBERRY LAVENDER TORTA DI VERONA

drambuie sponge cake, poached blueberries, mascarpone cream, lavender ice cream



DULCEY BLOND CHOCOLATE TRES LECHES

milk-soaked almond cake, blond chocolate ice cream, blond chocolate powder

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