



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 GREENS
butternut squash, quince, honey vinaigrette



CUCUMBER AND DASHI SALAD
shaved abalone, radish, ginger



TUMERIC CURED HAMACHI
carrot, sea bean, daikon, peanut dust



PEAR AND CHICORY AUTUMN SALAD
pine nut panna cotta, brittle, verjus vinaigrette

FOUR COURSE MENU ◆ \$155++

** 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)*

DUNGENESS CRAB RISOTTO
preserved lemon, mascarpone, vanilla



SEARED MAINE SCALLOPS
bok choy, hazelnut gremolata, pineapple vinaigrette



LOBSTER FETTUCINI
handmade pasta, haricots verts, bisque



ROASTED PORK BELLY
eggplant, chorizo, lentil, piquillo yuzu vinaigrette



CREAMED ONION SOUP
foie gras mousse, apple, chestnut, brioche nest

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T H I R D C O U R S E

(pre-select two)*

SAUTÉED MAIGRE

beet, pistachio, salsify, tarragon buttermilk

◆ ◆ ◆

SEARED KING SALMON

root vegetable ribbon, orange, mustard seed, fines herbes

◆ ◆ ◆

PRESSED CHICKEN

cashew butter, broccolini, carrot, truffle sauce

◆ ◆ ◆

ROASTED LAMB LOIN

sungold tomato, cauliflower, okra, black garlic sauce

◆ ◆ ◆

GRILLED BEEF TENDERLOIN

maitake, sunchoke, raspberry emulsion, coffee

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

(pre-select one)*

STRAWBERRY VACHERIN
olive oil, rhubarb, thai basil



DOMINICAN 64% CHOCOLATE CREAM
raspberries, yogurt, red shiso



MARJOLAINE
roasted hazelnuts, milk chocolate



CARROT CAKE
dulcey ganache, meringue, lime crème fraîche ice cream

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