

THE LOFT

PRIVATE DINNER MENU

Three Course Menu:

Host to Select (1) Starter, Choice of (2) Entrées, & (1) Dessert for Group to Enjoy
\$90.00++

Four Course Menu:

*Host to Select (1) Starter, (1) Soup or Salad, Choice of (2) Entrées, & (1) Dessert
for Group to Enjoy*
\$125.00++

Additional selections per course
are welcomed at \$10.00 per additional selection.

The Loft offers fresh and innovative American cuisine with inspiring ocean views. Chef de Cuisine Casey Overton respects and embraces the value of sustainability and its effect on the environment. By working closely with local farmers and purveyors, he offers a tastefully designed menu that promotes personal health and well-being. 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.

++ Subject to 24% service fee and applicable tax

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

FIRST COURSE

(Pre-Select One)

THE LOFT CAESAR

Baby Hearts of Romaine and White Anchovy, Aged Parmesan

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SHRIMP COCKTAIL

Heirloom Tomato, Smoked Horseradish Vinaigrette

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HAMACHI CRUDO

Sunchoke, Pickled Celery, Malt Vinegar Aïoli

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MARINATED BEET SALAD

Whipped Ricotta, Watercress and Savory Granola, Cider Vinaigrette

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SCARBOROUGH FARMS BABY GREENS

Roasted Cherry Tomatoes and Crispy Shallots, Mustard-Sherry Vinaigrette

SECOND COURSE

(Pre-Select One)

CARNAROLI RISOTTO

English Peas and Preserved Lemon, Crispy Prosciutto

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HEIRLOOM TOMATO BISQUE

Creamy Burrata and Garlic Crouton

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CARROT-GINGER SOUP

Tamarind and Coconut, Kataifi

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YELLOW BEAN SALAD

Capers, Almonds, Tarragon Vinaigrette

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ROCK SHRIMP FREGOLA SARDA

Feta Cheese, Green Olive, Lemon, Piquillo Pepper

THIRD COURSE

(Pre-Select Two)

PAN-SEARED MAINE SCALLOPS

Sunchoke Cream, Asparagus and Fried Capers, Tarragon

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SKUNA BAY SALMON

Farro, Pecans, Dates, Ras el Hanout

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BAJA STRIPED BASS

Butter Beans, Sweet Pepper and Bacon, Preserved Lemon

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ROASTED PORK BOLOGNESE

Rustichella and Torn Basil, Aged Parmesan

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COFFEE-CRUSTED NEW YORK STRIP

Fourme d'Ambert Cheese and Wild Arugula, Bourbon-Caramel

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MARY'S FARM ROTISSERIE CHICKEN BREAST

Chicken Sausage and Marble Potatoes, Mustard Greens

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FILET MIGNON

Creamed Greens, Potato Purée, Red Wine Bordelaise

(additional \$10.00 to menu price)

FOURTH COURSE

(Pre-Select One)

WARM MANJARI CHOCOLATE FONDANT CAKE
Pure Pistachio Ice Cream

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DARK CARAIBE CHOCOLATE POT DE CRÈME
Sea Salt Caramel Ice Cream

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STRAWBERRY ELDERFLOWER TART
Candied Rhubarb

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TUSCAN APPLE PIE
Olive Oil, Pine Nuts, Crème Fraîche