



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
pickled unripe strawberries, radishes, honey vinaigrette

◆ ◆ ◆

MARINATED TUNA SASHIMI
jicama, honshimeji, avocado, nori

◆ ◆ ◆

HAMACHI CRUDO
yuzu mayonnaise, green apple ginger broth, fresh wasabi

◆ ◆ ◆

TOMATO SALAD
smoked burrata, bottarga, pistachios

◆ ◆ ◆

FOIE GRAS MOUSSE
blood orange marmalade, pine nuts, brioche toast

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)*

ESPELETTE SPICED PRAWN RISOTTO
corn, mascarpone, lime



SEARED MAINE SCALLOPS
stone fruits, peach lemon verbenas



RABBIT RAVIOLI
carrot kimchi, fines herbes, consommé



GRILLED OCTOPUS
cauliflower cacciatore, mizuna



ENGLISH PEA SOUP
sugar snap, tendrils, hummus, serrano, mint

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T H I R D C O U R S E

(pre-select two)*

SAUTÉED SEA BASS

spinach, beets, pickled kumquat, red onion bone marrow sauce

♦ ♦ ♦

SEARED KING SALMON

parsnip teriyaki, wheat berries, nasturtium, miso sauce

♦ ♦ ♦

PRESSED CHICKEN

cashew butter, broccolini, carrots, tarragon truffle sauce

♦ ♦ ♦

ROASTED LAMB LOIN

fava beans, nettle salsa verde, chanterelles, squash blossoms

♦ ♦ ♦

GRILLED BEEF TENDERLOIN

asparagus, morels, spring garlic cream, crispy potato, sorghum gastrique

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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

♦ ♦ ♦

ICED BLACK CURRANT PARFAIT
cassis, violet, meringue

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