

THE LOFT

PRIVATE DINNER MENU

Three Course Menu:

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

Four Course Menu:

*Host to Select (1) First Course, (1) Second Course, 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 and Smoked Horseradish Vinaigrette

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HAMACHI CRUDO

Jicama and Gribiche, Sunchoke Chip

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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 Tomato and Crispy Shallot, Mustard Sherry Vinaigrette

SECOND COURSE

(Pre-Select One)

CARNAROLI RISOTTO

Crispy Prosciutto, English Pea and Wild Mushroom, Preserved Lemon

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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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CRISPY OYSTER SALAD

Arugula and Chickpea, Pickled Fennel

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SMOKED ALBACORE CROSTINI

English Cheddar and Pickled Celery

THIRD COURSE

(Pre-Select Two)

ROASTED ALASKAN HALIBUT
Lentils du Puy, Pearl Onion, Bacon

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SKUNA BAY SALMON
Farro, Pecan and Date, 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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ROASTED CAULIFLOWER STEAK
Cauliflower Cream, Almond and Chili, Gremolata

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MARY'S FARM CHICKEN PICCATA
Potato Purée and Swiss Chard, Porcini Jus

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FILET MIGNON
Steak Diane and Potatoes Lyonnaise
(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 and Pine Nuts, Crème Fraîche