

# 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, Avocado and Orange, Sunchoke Chips

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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)

WILD MUSHROOM RISOTTO  
Black Truffle, Trumpet and Maitake, Parmesan

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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)

PUMPKIN TART  
Vanilla Foam, Candied Pepitas

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STICKY TOFFEE PUDDING  
Crème Fraîche Ice Cream

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WARM MOLTEN MANJARI CHOCOLATE CAKE  
Pure Pistachio Ice Cream

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VANILLA PANNA COTTA  
Maple Poached Bosc Pears