



LAGUNA BEACH GROWN

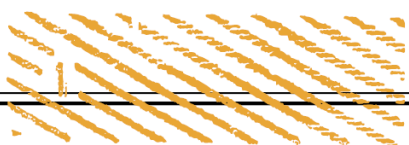
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Harvest

HARVEST
GARDEN
PICKED

G.A.

PRIVATE DINING MENU





LAGUNA BEACH GROWN

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THREE COURSE MENU:

*Please select (1) First Course, Choice of (2) Entrées,
& (1) Dessert for Group to Enjoy*

\$85.00++

FOUR COURSE MENU:

*Please select (1) First Course, (1) Second Course,
Choice of (2) Entrées, & (1) Dessert for Group to Enjoy*

\$100.00++

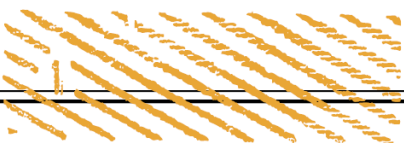
Additional selections per course
are welcome at \$10.00 per additional selection.

Come savor the exceptional flavors of one of the OC's newest and buzziest culinary experiences, designed to expand your appreciation for food, drink and hospitality, imbued with an unmistakable sense of terroir. Harvest marries the bounty of the season with the atmosphere and creativity of Laguna Beach into a dizzying array of local flavors and ingredients, in keeping with the rich palate of California cuisine.

Executive Chef Kyle St. John offers a Private Dining menu that celebrates the storied traditions of California's history of organic farming and oenology. Outdoor patio seating unveils stunning Aliso Canyon and golf course views. As an homage to the original homesteaders, fresh-made food and drink are a focus throughout your private dining experience, with many ingredients harvested on property. What we don't grow here is thoughtfully sourced.

~ Private Event Specialists can be reached by calling (949) 715-1414

*++ Subject to 20% service fee and applicable tax
Food and beverage minimum will apply per event.*





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RECEPTION OFFERINGS

TO SHARE

CHEESE & CHARCUTERIE

rotating selection of gourmet cheese and cured meats,
tapenade, house pickled vegetables, artisanal breads

\$54 per platter, serves 10

BUTLER PASSED OR STATIONED HORS D'OEUVRES

COLD

golden beet tartare, cucumber, whipped mascarpone
smoked mozzarella caprese, marinated cherry tomatoes, micro basil, balsamic reduction
ahi tuna lollipop, blackening spice, ponzu
chicken thigh tostadas, salsa verde

HOT

smoked gouda gougères
shrimp and grits, old bay butter sauce
crab cake, roasted garlic aioli
chicken skewers, jerk spice, gremolata
carnitas slider, salsa verde, pickle red onion, brioche
seared hanger steak skewers, chimichurri, micro cilantro
braised short ribs, creamy polenta, red wine demi-glace

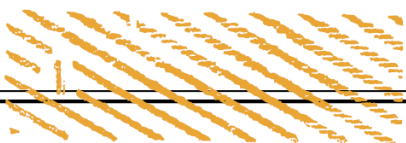
\$25.00 ++ per person

Please select three

\$28++ per person

Please select four

++ Subject to 20% service fee and applicable tax





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FIRST COURSE/SECOND COURSE

(Please select one)

SOUPS

potato leek, crispy shallot, agrumato
tomato bisque, micro basil, extra virgin olive oil
carrot soup, pea tendrils, snap pea salad

STARTERS

HARVEST GARDEN RISOTTO

changes seasonally with accompaniments from our harvest garden

CAESAR SALAD

little gem lettuce, marinated anchovy, black pepper brioche crouton,
aged parmesan and caesar dressing

ROASTED CARROTS AND GREEN GODDESS SALAD

little gem, lettuce, toasted pistachio, orange segments,
watermelon radish and green goddess dressing

FISHERMAN'S CEVICHE

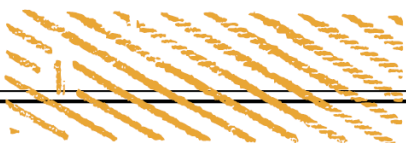
aguachile, pickled red onion, avocado mousse, heirloom tomato,
cucumber and tajin spiced corn tortilla chips

WEDGE SALAD

baby iceberg, heirloom tomato, bacon lardon, buttermilk ranch,
moody blue cheese, scallion, and saba

PEEL AND EAT SHRIMP COCKTAIL

chili oil, scallion, lime and cocktail sauce





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MAIN COURSE

(Please select two)

PACIFIC OPAH

romesco sauce, grilled asparagus and caper herb butter

ORA KING SALMON

crispy skin ora king salmon, white bean-fennel purée, tomato and basil chutney, watercress and agrumato

GNOCCHI PUTTANESCA

house made gnocchi, castelvetro olives, calabrian chili, tomato sauce, aged parmesan and garden basil

JIDORI CHICKEN

8oz. frenched jidori chicken breast, sherry vinegar glaze, black garlic soubise and roasted broccolini

PRIME NY STEAK

grilled double "r" ranch ny steak, housemade gnocchi, smoked blue cheese fondue and saba

ESPRESSO BRAISED SHORT RIB

ancho chili bbq sauce, carrot and kaffir lime purée, confit pearl onions and rainbow chard

SIDES

Add family style sides at \$9 per order

BRUSSELS SPROUTS

toasted pecans, green apple, radicchio and sweet chili sauce

ROASTED CARROTS

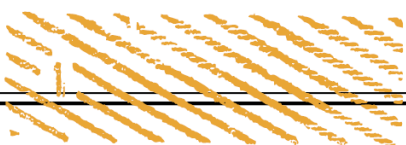
golden raisins and lemon yogurt

BROCCOLINI

black garlic, lemon, and aged parmesan

CAULIFLOWER

yellow curry, marcona almond and cilantro





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SWEET FINISHES

(Please select one)

TRIPLE CHOCOLATE BREAD PUDDING

vanilla ice cream, bourbon toffee sauce,
bittersweet chocolate sauce and toasted cashews

MEYER LEMON-RICOTTA CHEESECAKE

chocolate, graham cracker, blackberry coulis,
salted caramel and citrus

**SWEET BLACK PEPPER BISCUIT AND
STRAWBERRIES**

whipped lemon mascarpone, strawberry jam, garden
lavender infused honey and garden mint

