



LAGUNA BEACH GROWN

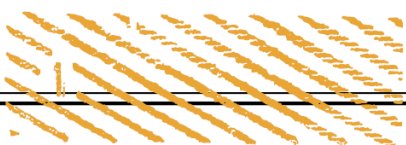
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Harvest

HARVEST
GARDEN
PICKED

PRIVATE DINING

MENU





LAGUNA BEACH GROWN

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GARDEN
PICKED

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*

\$100.00++

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

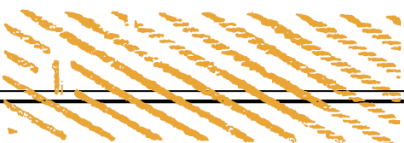
Come savor the exceptional flavors of one of the OC's newest and buzziest culinary experiences, designed to expand your appreciation for food, drink and hospitality, imbued with an unmistakable sense of terroir. Harvest marries the bounty of the season with the atmosphere and creativity of Laguna Beach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

Chef de Cuisine 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

\$54.00

Serves 10

BUTLER PASSED OR STATIONED HORS D'OEUVRES

COLD

citrus ricotta, grilled fruit, baguette
cumin seared lamb loin, mint pesto, pita
la quercia prosciutto, fig jam, grain mustard, brioche
burrata, tomato jam, micro basil, brioche
tortilla española, avocado mousse, purple potato chip
deviled egg, crispy shallot, caperberries

HOT

spinach tarts, parmigiano
curried crab cakes, smoky mayo
chicken skewers, preserved lemon, sumac, chimichurri
seared hanger steak skewers
pulled pork sliders, alabama white sauce, quick dill pickle, brioche
smoked gouda gougères

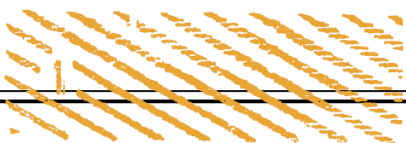
\$21.00 ++ per person

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

french onion soup, toasted baguette, gruyère, parsley
tomato bisque, micro basil, extra virgin olive oil
carrot soup, pea tendrils and snap pea salad

STARTERS

risotto, seasonal accompaniments, chive oil
wild mushroom pappardelle, white wine, truffle tremor cheese

CAESAR SALAD

little gem, marinated anchovy, black pepper and garlic crostini, parmigiana-reggiano

KALE & SWEET POTATO

pomegranate seed, humboldt fog cheese, savory granola, lemon-maple vinaigrette

WILD BAJA SHRIMP COCKTAIL

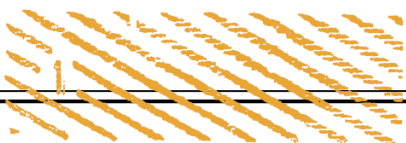
cilantro, scallion, avocado, cucumber, chili-vodka cocktail sauce

CRISPY BRUSSELS SPROUTS

toasted pecans, green apple, radicchio, sweet chili sauce

PORK BELLY BITES

jalapeño, carrot, daikon, cilantro, soy and ginger glaze





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MAIN COURSE

(Please select two)

CRISPY SALMON

white bean ragout, tuscan kale, prosciutto, watercress

HALF MARY'S CHICKEN

cremini mushroom, neuske bacon, mirepoix, red wine

CAULIFLOWER STEAK

fennel and almond purée, pickled cauliflower, scallion pesto, smoked paprika

TOMATO & BEER BRAISED SHORT RIB

white cheddar yukon mash, honey glazed carrots, cipollini onion, red wine demi

STEAK FRITES

8oz. bistro filet, béarnaise sauce, parmesan fries, frisée and watercress

PORK CHOP AL PASTOR

sweet potato hash, fennel, apple golden raisin

SIDES

Add choice of additional sides at \$10 per person

**PIMENTO MAC
& CHEESE**

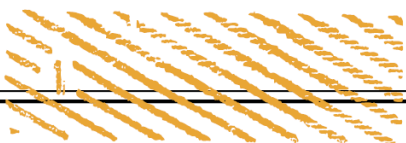
garlic panko, parsley

**HONEY GLAZED
CARROTS**

hazelnuts, cilantro

**YUKON MASHED
POTATOES**

aged white cheddar, chives





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SWEET FINISHES

(Please select one)

POPCORN PANNA COTTA

salted caramel, candied corn nuts,
popcorn shoots, saba

BREAD PUDDING

brandied toffee sauce,
vanilla ice cream

CHOCOLATE POT DE CRÈME

espresso whipped cream, cocoa nibs,
chocolate mint

