

Laguna Menu

STARTERS

Select two of the following for guests to choose from

CARROT SOUP

Kaffir lime coconut cream, arugula pesto

HEIRLOOM TOMATO CAPRESE SALAD

Lightly grilled heirloom tomatoes, endive, arugula, jalapeno pesto, mozzarella, prosciutto, jalapeno vinaigrette

SPRING SALAD

Red oak, ninja radish, car acara orange segments, spiced hazelnuts, blueberry lavender vinaigrette, calamansi reduction

WATERTABLE WEDGE

Bleu cheese crème fraiche, lardon, candied walnuts, herb marinated tomato, pickled red onion, green goddess dressing

SMASHED CUCUMBER SALAD

Arugula, purple watercress, watermelon radish, whipped herb feta, dill honey vinaigrette, candied pistachios

ENTREES

All Choices Available

HOUSE BUTCHERED FILET

sour cream mashed potato, mushroom and bacon ragout, veal red wine demi

ORGANIC CHICKEN BREAST

sour cream mashed potato, roasted baby carrots, olive oil

8OZ PRIME NY STRIP

sour cream mashed potatoes, grilled asparagus, roasted tomatoes, veal red wine demi

GRILLED SALMON

sour cream mashed potatoes, baby squash, white wine butter sauce

Vegetarian Options Available Upon Request

SUGAR RUSH

Select two of the following for guests to choose from

SIX DEGREES OF CHOCOLATE

Hazelnut brownie, feuilletine crunch, chocolate hazelnut mousse, orange tuile, candied hazelnuts, chocolate sauce, hazelnut cremeux

LEMON MERINGUE CHEESECAKE *GF

Lemon curd, toasted meringue, macerated berries, almond bark, mixed berry grand marnier coulis

DULCEY CARROT CAKE

Cream cheese cremeux, dulcey coconut ganache, candied walnuts, orange pineapple gel

LAVENDER HONEY CAKE *NF

Brown sugar chamomile buttercream, shortbread crumble, blackberry chamomile gel, chamomile honey whip

EARL GREY CRÈME BRULÉE TART

Tangerine coulis, blood orange foam, lemon foam, raspberry earl grey crumble, fresh raspberries

\$130.00 per person

Includes Soft Drinks.

Menu pricing is subject to change and is not inclusive of alcohol, tax and 22.5% service charge