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I N D U L G E
IN-ROOM DINING



Dear Guest,

Waiting for you throughout the resort are world-class dining experiences overlooking the sparkling Pacific Ocean. From our signature restaurant, Studio, perched on a bluff to The Loft overlooking Mosaic Pool to our beachside dining at Mosaic Bar and Grille, enjoy picturesque views while you dine. For more relaxed dining locales, you are invited to experience a private garden lunch, cabana sunset dinner, family movie night, to-go picnics or a luxurious meal within your room.

To provide you with award-winning internationally inspired dishes, our talented culinary team utilizes the best California flavors combined with organic, sustainable and locally sourced ingredients, including produce, herbs and spices grown in our own on-site gardens.

If you have any dietary restrictions or food allergies, please share this information with our staff accordingly. Our chefs will be happy to prepare specialty dishes to suit almost any request or need.

All of us at Montage Laguna Beach wish you a wonderful stay and memorable dining experiences.

Bon appétit,

Jonathan Macioce
Director of Food and Beverage



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RESTAURANTS
AND
DINING EXPERIENCES



LOBBY LOUNGE

Location: Main Entrance, Level 5

Hours: Sunday – Thursday: 6:30am – 12:00am

Friday – Saturday: 6:30am – 1:00am

Extension 6420

We invite you to join us for craft cocktails, afternoon entertainment and breathtaking views at Lobby Lounge. The resort's centerpiece, Lobby Lounge, is a luxurious setting featuring panoramic vistas of the Pacific Ocean. Indoor and outdoor seating allows guests to sit back, relax and soak in a true California beach experience. Every Saturday and Sunday beginning at 2:00pm, unwind with an elegant and indulgent Afternoon Tea service, complete with delectable sweet indulgences and savory tea sandwiches.



Location: Level 1, adjacent to Mosaic Pool

*Lunch: 11:00am – 4:30pm**

Dinner: 5:00pm – 9:00pm (Select Evenings, Summer Only)

**Hours may vary seasonally and weather permitting. Dinner may be offered seasonally during summer. Please call Mosaic Bar and Grille at extension 6020 for confirmation.*

While soaking in the sun, resort guests can enjoy poolside dining at Mosaic Bar and Grille. Located near the Mosaic Pool, this casual restaurant offers California-inspired beach fare with choices of salads, grilled sandwiches or seafood. Reservations are not required at this outdoor restaurant, which also offers daily pool and cabana service between the hours of 11:00am and 4:30pm. To reserve a cabana, please call reservations at (949) 715-6000.

BEACH SERVICE

Available seasonally. Please call extension 6020 for more details.





THE LOFT

Location: Level 4

Breakfast: 6:00am – 11:00am | Lunch: 11:00am – 5:00pm | Dinner: 5:00pm – 10:00pm

Brunch: 6:00am – 3:00pm (Saturday and Sunday)

Extension 6080

The Loft, a favorite of guests and locals alike, is the resort's comfortable all-day dining restaurant. Situated on the fourth floor, the restaurant features stunning panoramic views — the perfect backdrop for enjoying creative American cuisine. Our Chef de Cuisine, Joosung Lee, captures the local palette and enlivens the dining experience for each guest with his innovative recipes.

STUDIO

Location: Level 1, adjacent to Mosaic Pool

Dinner: 5:00pm – 10:00pm (Closed Mondays)

Reservations Requested

Extension 6030

Enjoy modern California coastal cuisine with ever-changing à la carte menus, chef's tasting menus and private dinners at the Chef's Table. Chef Ben Martinek's creativity in the kitchen is inspired by the pristine ingredients sourced from Studio's garden, as well as from local farmers and producers. Savor every dish with perfectly paired wine selections from an extensive, carefully assembled collection consisting of over 2,000 different labels from the world's major wine regions, with an emphasis on benchmark and small artisanal wineries. The turn-of-the-century bar offers innovative cocktails and a communal table to enjoy elevated bites alongside lively conversation, made complete with a memorable view of the California coast. For a more intimate experience, guests can enjoy The Chef's Table, a private dining room graced with a stone fireplace and available for parties up to 12.

Comfortable-elegant attire. No athletic apparel, shorts or flip flops.





CHEF'S TABLE

Location: Studio

Hours: Dinner 5:00pm – 10:00pm (closed Mondays)

To reserve, please call (949) 715-6420.

The concept and overall experience of Studio is dedicated to highlighting the best this idyllic location has to offer – pristine ingredients from local purveyors, unsurpassed views of the Pacific Ocean and an elegantly comfortable approach to fine dining in Orange County. Studio has most recently been recognized with Five Stars from Forbes, Three Stars from *Los Angeles Times*, *Robb Report* as one of ‘America’s Finest Dining Restaurants,’ and *Food & Wine* magazine’s ‘Top 50 Hotel Restaurants.’ Studio has also earned the ‘Grand Award’ from Wine Spectator and is rated one of Zagat Survey’s ‘America’s Top Restaurants.’ Chef Ben Martinek’s Chef’s Table will be one of the most intriguing and memorable experiences you can imagine. Whether you’re celebrating a birthday, anniversary, wedding or dinner with friends, family or colleagues, we invite you to take a culinary adventure and embark on a journey of the senses at the Studio Chef’s Table.

STUDIO GARDEN

Location: Studio

To reserve, please call (949) 715-6128.

Studio’s beautiful 1,000-square-foot garden demonstrates the resort’s approach to sustainability methods and practices. Chef Ben Martinek harvests edible flowers, herbs, vegetables, garnishes and fruit trees for use in the kitchen and an additional 400-square-foot tea garden with plantings such as German chamomile, lemon verbena, green tea and hibiscus — ideal for creating unique teas for guests.





B R E A K F A S T



GRINDS AND LEAVES

Coffee

FRESHLY ROASTED COFFEE BY VITTORIA COFFEE ROASTER, AUSTRALIAN BLEND

BREWED COFFEE POT \$18

TAINORI HOT CHOCOLATE WITH WHIPPED CREAM \$16

ESPRESSO

Single Shot \$10

Double Shot \$14

CAPPUCCINO \$10

CAFÉ LATTE \$10

ESPRESSO MACCHIATO \$10

CAFÉ MOCHA \$10

Tea

J'ENWEY TEA CO. FULL-LEAF INFUSER TEA BAG \$14

BLACK TEA – English Breakfast

HERBAL TEA – Citrus Chamomile | Bourbon Vanilla Rooibos

GREEN TEA – Japanese Sencha

WHITE TEA – White Strawberry

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

GF | Gluten Free V | Vegetarian



CALIFORNIA STATE SALES TAX, A 22% SERVICE CHARGE AND A \$5 DELIVERY CHARGE
WILL BE APPLIED TO ALL IN-ROOM DINING ORDERS.



BREAKFAST

Available 6:00am – 11:00am. To place an order, dial “In-Room Dining”

Beverages

JUICE: Tomato | V-8 | Apple | Cranberry | Pineapple | Orange | Grapefruit \$10

DAILY PRESSED JUICE: Orange | Grapefruit \$12

COLD PRESSED JUICES \$14

Detoxify – Celery, Cucumber, Kale, Lemon, Parsley, Romaine, Spinach

Rejuvenate – Activated Charcoal, Honey, Lavender, Lemon

Restore – Orange, Turmeric, Apple, Lemon

Healer – Apple, Beet Ginger, Lemon

MILK: Whole | 2% | Skim | Soy | Almond \$6

Smoothies GF \$16

WAKE ME UP – Café Mocha, Chocolate, Espresso, Cinnamon, Banana, Skim Milk

TROPICAL PARADISE – Pineapple, Mango, Banana, Kiwi, Coconut Water

BERRY BLAST – Raspberry, Strawberry, Blueberry, Blackberry

HEALTHY GREEN – Green Apple, Banana, Spinach, Flaxseed, Almond Milk

Add protein shot \$4

Morning Libations \$18

BLOODY MARY

SALTY DOG

MIMOSA

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BREAKFAST

Available 6:00am – 11:00am. To place an order, dial “In-Room Dining”

To Begin

CHILLED RUBY RED GRAPEFRUIT **GF** | **V** \$12

SEASONAL FRUITS AND BERRIES **GF** | **V**

Small \$16

Large \$22

HOMEMADE GRANOLA WITH BERRIES **V** \$14

YOGURT: **GF** | **V** Fruit | Vanilla | Low-fat | Greek | Coconut \$10

HOMEMADE GRANOLA PARFAIT WITH SEASONAL BERRIES **V** \$18

ASSORTED BREAKFAST CEREALS **V** \$10

ORGANIC STEEL-CUT OATMEAL **V** \$18

Add Seasonal Berries \$8

Add Banana \$4

HICKORY SMOKED SALMON WITH TOASTED BAGEL AND CREAM CHEESE \$24

From the Bakery

HEALTHY BREAD BASKET: **V** Whole Wheat Croissants | Sliced Rye Bread | Bran Muffins \$18

SELECTION OF HOMEMADE ARTISAN PASTRIES **V** \$20

MUFFIN: **V** Blueberry | Bran | Seasonal Selection \$8

BAGEL | ENGLISH MUFFIN | TOAST | GLUTEN-FREE TOAST **V** \$8

Accompaniments \$8

HASH BROWN POTATOES **V**

FINGERLING POTATOES **V**

APPLEWOOD-SMOKED BACON

TURKEY BACON

PORK SAUSAGE LINKS

ORGANIC CHICKEN-APPLE SAUSAGE

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Eggs And More

Choice of: FINGERLING POTATOES, HASH BROWNS, FRESH FRUIT OR MIXED BABY GREENS

TWO CAGE FREE EGGS ANY STYLE \$24

Bacon or Sausage (Pork, Turkey or Organic Chicken-Apple), Toast and Preserves

BUILD AN OMELET **GF** \$26

Choice of: Wild Mushrooms | Tomatoes | Roasted Peppers | Spinach
Asparagus | Avocado | Ham | Bacon | Turkey
Cheddar Cheese | Swiss Cheese | Goat Cheese
Toast and Preserves

TRADITIONAL EGGS BENEDICT \$26

Two Poached Eggs | Canadian Bacon | Hollandaise Sauce
Toasted English Muffin | Grilled Asparagus

From The Griddle

BRIOCHE FRENCH TOAST **v** \$24

Whipped Crème Fraîche

BUTTERMILK PANCAKES **v** \$28

Choice of: Plain, Banana, Blueberry or Chocolate Chip

BELGIAN WAFFLES **v** \$24

Whipped Cream | Seasonal Berries

WHOLE WHEAT PROTEIN PANCAKES **v** \$28

Lemon Raspberry Ricotta

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SPECIALTIES

CHAMPAGNE BREAKFAST FOR TWO \$180

Pastry Basket | Seasonal Fruits and Berries | Four Eggs Any Style
Fingerling Potatoes | Bacon | Pot of Coffee | Two Fresh-Pressed Orange Juices
Louis Roederer Champagne N.V.

BEACH WALK BREAKFAST \$99

Choice of: Two B.L.T. Croissants or Two A.L.T. Wraps
Seasonal Fruits and Berries | *Choice of:* Two Smoothies
Choice of: Two Coffees To-Go

CONTINENTAL BREAKFAST v \$30

Choice of: Juice or Coffee
Choice of: Pastry or Toast | Preserves
Homemade Granola | Yogurt

HUEVOS RANCHEROS v \$26

Two Fried Eggs | Pinto Beans | Tomatillo Salsa | Avocado
Cotija Cheese | Corn Tortilla

B.L.T. CROISSANT \$26

Scrambled Eggs | Gruyère Cheese | Avocado | Tomato | Lettuce
Applewood-Smoked Bacon

BREAKFAST BURRITO \$24

Scrambled Eggs | Spanish Chorizo | Hash Browns | Cheddar Cheese
Pinto Beans | Tomatillo Salsa | Jalapeños

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P E T I T E M E N U



PETITE MENU

To place an order, dial “In-Room Dining”

Purées Available Upon Request (Please Allow Two Hours):

Made-To-Order Small Guest Purées v \$12

APPLE | AVOCADO | BANANA | BEET | CARROT | PEAS | POTATO | SPINACH | TURNIP

Allow our Chefs to create a custom-blended baby food purée for your little one. Made with the utmost care, our made-to-order purées are sure to delight.

DICED SEASONAL FRUITS OR VEGETABLES \$10

Breakfast

Available 6:00am to 11:00am

INCLUDES A CHOICE OF JUICE, SOFT DRINK OR MILK

CEREAL OR OATMEAL v \$10

Add Seasonal Fruit \$6

ONE EGG WITH SAUSAGE OR BACON \$12

PANCAKES WITH SAUSAGE OR BACON \$12

WAFFLES WITH SAUSAGE OR BACON \$12

FRENCH TOAST WITH SAUSAGE OR BACON \$12

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Lunch and Dinner

Available 11:00am to 10:00pm

INCLUDES A CHOICE OF JUICE, SOFT DRINK OR MILK

MACARONI AND CHEESE v \$16

CHICKEN STRIPS \$18

Choice of: BBQ Sauce or Honey Mustard

GRILLED CHEESE SANDWICH v \$16

MINI BURGER \$18

KOSHER BEEF HOT DOG \$18

GRILLED CHICKEN BREAST | Steamed Broccoli \$18

SPAGHETTI MEATBALLS | Tomato Sauce \$18

Choose One Side: Potato Chips, Mashed Potatoes, French Fries, Vegetables
Fruit Salad or Fruit Yogurt

Dessert \$6

COOKIE v

BROWNIE v

RICE KRISPIES TREAT v

ICE CREAM v

Beverages

SHIRLEY TEMPLE – Sprite, Lime Juice, Grenadine Syrup \$8

BANANA COLADA – Banana, Pineapple Juice, Coconut Cream \$10

LITTLE MERMAID – Orange Juice, Pineapple Juice, Grenadine Syrup \$10

SELECTION OF JUICES – Orange | Apple | Grapefruit | Cranberry \$8

SELECTION OF MILK – Whole | 2% | Skim | Soy | Almond \$6

SMOOTHIES \$10

TROPICAL PARADISE – Pineapple, Mango, Banana, Kiwi, Coconut Water

BERRY BLAST – Raspberry, Strawberry, Blueberry, Blackberry

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ALL DAY MENU



WELLNESS MENU

Available 11:00am to 10:00pm. To place an order, dial "In-Room Dining"

SEASONAL FRUIT PLATE **GF | V** \$22

Choice of: Cottage Cheese or Coconut Yogurt

CALIFORNIA KALE SALAD **GF | V** \$22

Hass Avocado | Heirloom Tomato | Golden Raisins | Toasted Almonds
Soft Boiled Organic Egg | Sherry Vinaigrette

ORGANIC QUINOA AND HYDROPONIC BIBB LETTUCE SALAD **GF | V** \$26

Baby Artichokes | Golden Beets | Dried Apricots | Spiced Pepitas
Meyer Lemon Vinaigrette

ROASTED CAULIFLOWER AND FARRO **GF | V** \$24

Rainbow Chard | Cherry Tomato | Pine Nuts | Aged Sherry

WILD ISLES SCOTTISH SALMON \$26

Sambal Ponzu | Edamame | Wakame | Avocado | Macadamia Nut
Shichimi Togarashi Aioli

SHITAKE MUSHROOM VEGAN BURGER **v** \$28

VR Farms Tomato | Bibb Lettuce | Hummus | Whole Wheat Bun
Choice of: French Fries or Salad

A.L.T. WRAP **v** \$24

Hass Avocado | Bibb Lettuce | VR Farms Tomato | Hummus
Whole Wheat Tortilla
Choice of: French Fries or Salad

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GF | Gluten Free **V** | Vegetarian



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ALL DAY MENU

Available 11:00am to 10:00pm. To place an order, dial "In-Room Dining"

Starters

ARTISAN CHEESE PLATE **v** \$22

Chef's Selection of Three Cheeses | Seasonal Compote | Honeycomb | Dried Fruits | Nuts

CHIPS WITH SALSA AND GUACAMOLE **GF | v** \$16

SPINACH-ARTICHOKE DIP **v** \$22

Prairie Breeze Cheddar | Sourdough Toast

SHRIMP COCKTAIL \$24

Creole Remoulade | Hass Avocado | Charred Lemon

BLACK ANGUS BEEF SATAY \$22

Coconut-Peanut Sauce | Cucumber | Thai Chili Salad

CHICKEN WINGS \$24

House Spice Blend | Celery | Blue Cheese

Soup

CANTALOUPE AND CUCUMBER GAZPACHO **GF | v** \$16

Whipped Greek Yogurt | Compressed Cantaloupe | Basil Oil

HEIRLOOM TOMATO BISQUE **v** \$16

Olive Oil | Croutons

CHICKEN NOODLE SOUP \$18

Carrot | Celery | Orzo Pasta

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Salads

CAESAR SALAD \$18

Baby Hearts of Romaine | White Anchovy | Aged Parmesan

CAPRESE SALAD GF | V \$26

VR Farms Tomato | Whipped Burrata | Basil | California Ranch Olive Oil
Aged Balsamic

ORGANIC MIXED BABY GREEN SALAD GF | V \$24

Ruby Red Grapefruit | Fennel | Radish | Bellwether Farms Carmody Cheese
Citrus Honey Dressing

ENHANCE WITH YOUR CHOICE OF PROTEIN:

All Natural Chicken Breast \$10

Shrimp (4pc) \$12

Wild Isles Scottish Salmon \$12

Flat Iron Steak \$16

Sandwiches and Burgers

Choice of: French Fries | Salad | Seasonal Fruit

ARUGULA PESTO WRAP V \$28

Grilled Seasonal Vegetables | Pea Greens | Stracciatella | Sun Dried Tomato Tortilla

CLUB SANDWICH \$28

Oven Roasted Turkey Breast | Applewood-Smoked Bacon | VR Farms Tomato
Bibb Lettuce | Toasted Sourdough

BLACK ANGUS BURGER \$28

Tomato | Lettuce | Onion | Pickles | Thousand Island
Choice of Cheese | Challah Bun

ADD AVOCADO \$8

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Pasta

BUCATINI PRIMAVERA v \$32

Sun Burst Squash | Roasted Sweet Pepper | Baby Spinach | Toasted Pistachio

SHRIMP CHITARRA \$38

Melted Cherry Tomato | Zucchini | Lemon | Calabrian Chile

VEAL BOLOGNESE \$36

Rustichella Rigatoni | Torn Basil | Stracciatella | Rosemary and Garlic Bread Crumbs

Entrées

BAJA TRUE STRIPED BASS \$42

WILD ISLES SCOTTISH SALMON \$42

ROASTED ALL NATURAL CHICKEN BREAST \$38

BRAISED BLACK ANGUS SHORT RIB \$44

NIMAN RANCH PRIME NEW YORK STRIP \$50

Choice of Sauce:

Lemon-Caper Sauce | Chimichurri | Red Wine Jus

Whole Grain Mustard Jus | Green Peppercorn Sauce

Selection Of Sides \$8

VR FARMS TOMATO CARPACCIO GF | V

HONEY GLAZED BABY CARROTS GF | V

GRILLED ASPARAGUS GF | V

ROASTED SEASONAL VEGETABLES GF | V

WHIPPED YUKON POTATO GF | V

FRENCH FRIES v

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Desserts

MADAGASCAN MILK CHOCOLATE MOUSSE WITH COCONUT \$16
Whipped Vanilla Chantilly | Crunchy Coconut | 40% Milk Chocolate

DOMINICAN DARK CHOCOLATE CITRUS TORTE \$16
Lemon | Flour Chocolate Sponge | 64% Chocolate

APPLE TART \$16
Salted Butter Caramel Sauce | Salted Caramel Ice Cream

STRAWBERRY PAVLOVA \$16
French Meringue | Strawberries

CHEESECAKE BRÛLÉE \$16
Caramelized Fromage Blanc

HOMEMADE ICE CREAM \$12
Vanilla | Chocolate | Strawberry

SEASONAL SORBETS \$12

COOKIES OR BROWNIES \$12
Glass of Milk

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L A T E N I G H T D I N I N G



LATE NIGHT DINING

Available 10:00pm to 6:00am. To place an order, dial "In-Room Dining"

SEASONAL FRUIT PLATE **v** \$22

Choice of Cottage Cheese or Coconut Yogurt

CHIPS WITH SALSA AND GUACAMOLE **GF | v** \$16

HEIRLOOM TOMATO BISQUE **GF** \$16

Olive Oil | Croutons

CAESAR SALAD \$18

Baby Hearts of Romaine | White Anchovy | Aged Parmesan

CHICKEN WINGS \$24

House Spice Blend | Celery | Blue Cheese

CLUB SANDWICH \$28

Smoked Turkey Breast | Applewood-Smoked Bacon | VR Farms Tomato
Bibb Lettuce | Toasted Sourdough

Choice of Side: French Fries or Salad

WILD ISLES SCOTTISH SALMON \$44

Wilted Spinach | Crispy Fingerling Potatoes | Lemon-Caper Butter

SHITAKE MUSHROOM VEGAN BURGER **v** \$28

VR Farms Tomato | Bibb Lettuce | Hummus | Whole Wheat Bun

Choice of Side: French Fries or Salad

BLACK ANGUS BURGER \$28

Heirloom Tomato | Lettuce | Thousand Island | Choice of Cheese
Challah Bun

Choice of Side: French Fries or Salad

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W I N E S



Wines by the Glass

CHAMPAGNE

LOUIS ROEDERER, *Brut Premier*, Champagne, France N.V. \$30

WHITE

ATTEMS PINOT GRIGIO, Venezia-Giulia, Italy 2017 \$15

S.A. PRUM RIESLING, *Luminance*, Mosel, Germany 2017 \$14

KIM CRAWFORD SAUVIGNON BLANC, *Signature Reserve*, Marlborough,
New Zealand 2017 \$16

FLOWERS CHARDONNAY, Sonoma Coast 2016 \$25

ROSÉ

COPAIN, *Tous Ensemble*, Mendocino County 2017 \$14

RED

PATZ & HALL PINOT NOIR, Sonoma Coast 2015 \$18

LUIGI BOSCA MALBEC, Mendoza, Argentina 2016 \$22

THE PRISONER WINE CO. MERLOT, *Thorn*, Napa Valley 2015 \$25

DAOU CABERNET SAUVIGNON, *Reserve*, Paso Robles 2016 \$25

Wines by the Bottle

CHAMPAGNE AND SPARKLING

VEUVE CLICQUOT PONSARDIN, *Yellow Label*, Brut Champagne, France N.V. \$135

TAITTINGER, *La Française*, Brut, Champagne, France N.V. \$118

DOM PÉRIGNON, Brut, Champagne, France 2006 \$325

SCHRAMSBERG VINEYARDS, Blanc de Blancs, North Coast, California 2015 \$84

ARGYLE, Brut Rosé, Oregon 2014 \$68

NINO FRANCO, Vigneto della Riva di San Floriano

Valdobbiadene Prosecco Superiore, Veneto, Italy N.V. \$78





Wines by the Bottle

WHITE

- ATTEMS PINOT GRIGIO, Friuli, Italy 2017 \$56
LUCIEN CROCHET, *La Croix du Roy*, Sancerre, Loire Valley 2016 \$85
CLOUDY BAY SAUVIGNON BLANC, Marlborough, New Zealand 2018 \$72
DOMAINE VINCENT GIRARDIN, Chassagne-Montrachet
Vieilles Vignes, Burgundy, France 2015 \$165
FAR NIENTE CHARDONNAY, Napa Valley, California 2017 \$124
ROMBAUER VINEYARDS CHARDONNAY, Carneros, California 2017 \$95

ROSÉ

- MIRAVAL, Côtes de Provence, Provence, France 2017 \$52
MALENE, Santa Barbara County, California 2017 \$60

RED

- GARY FARRELL PINOT NOIR, Russian River Valley, California 2016 \$92
KEN WRIGHT PINOT NOIR, Carter Vineyard, Eola-Amity Hills, Oregon 2016 \$125
SILVER GHOST CABERNET SAUVIGNON, Napa Valley, California 2016 \$75
GROTH CABERNET SAUVIGNON, Oakville, Napa Valley, California 2014 \$132
ZD CABERNET SAUVIGNON, Napa Valley, California 2015 \$115
RIVERAIN CABERNET SAUVIGNON, Oakville, California 2016 \$275

SELECT LIQUORS BY THE BOTTLE

- TITO'S (1L) \$215
SURF CITY VODKA (750ML) \$165
ELIJAH CRAIG SMALL BATCH BOURBON (750ML) \$185
HAMILTON RUM, DEMERARA (750ML) \$115
KRAKEN SPICED RUM (1L) \$125
DALMORE 12 YEAR SINGLE MALT SCOTCH 750ML \$225
TEQUILA OCHO, PLATA (750ML) \$175



The background is a solid teal color. It is decorated with several white circular patterns of varying sizes. Each pattern consists of concentric circles with a decorative outer ring featuring small, repeating motifs. The patterns are scattered across the page, with some partially cut off by the edges.

MONTAGE EXPERIENCES
AND COOKING CLASSES



Picnic To-Go for Two \$150

Menu subject to change seasonally.

FRUIT PLATE

MONTAGE BOTTLED WATER FOR TWO

DAILY PRESSED JUICE

LOUIS ROEDERER BRUT PREMIER CHAMPAGNE N.V.

CAESAR SALAD

Baby Hearts of Romaine | White Anchovy | Aged Parmesan

CLUB SANDWICH

Smoked Turkey Breast | Applewood-Smoked Bacon | VR Farms Tomato | Bibb Lettuce

Toasted Sourdough | Kettle Chips

RASPBERRY CREAM CHEESE DESSERT CLUB

Movie Night For Two \$175

MOVIE OF YOUR CHOOSING

POPCORN

VARIETY OF SNACKS

TWO CLASSIC HOT DOGS

NACHOS

TWO SOFT DRINKS OF YOUR CHOICE

Choice of:

DAOU CABERNET SAUVIGNON, RESERVE, PASO ROBLES, CALIFORNIA OR FLOWERS

VINEYARDS CHARDONNAY, SONOMA COAST OR A FOUR-PACK OF BEER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

GF | Gluten Free V | Vegetarian



CALIFORNIA STATE SALES TAX, A 22% SERVICE CHARGE AND A \$5 DELIVERY CHARGE
WILL BE APPLIED TO ALL IN-ROOM DINING ORDERS.



Studio Garden Lunch for Two \$295

24 Hour Notice Required. Menu subject to change seasonally.

THIS EXPERIENCE IS DESIGNED TO BE ENJOYED IN OUR STUDIO GARDEN SURROUNDED BY NATURAL HERBS, FRUITS AND VEGETABLES.

DAILY PRESSED JUICE CARAFE

Orange | Grapefruit

CANTALOUPE AND CUCUMBER GAZPACHO

Whipped Greek Yogurt | Compressed Cantaloupe | Basil Oil

QUINOA AND HYDROPONIC BIBB LETTUCE

Baby Artichokes | Golden Beets | Dried Apricots | Spiced Pepitas
Meyer Lemon Vinaigrette

ALL NATURAL CHICKEN

Carrot Hummus | Cauliflower | Taggiasca Olive | Golden Raisin | Yuzu Marmalade Jus

or

WILD ISLES SCOTTISH SALMON

Sambal Ponzu | Edamame | Wakame | Avocado | Macadamia Nut
Shichimi Togarashi Aioli

BLUEBERRY CRISP

Granola, Lavender Ice Cream, Blackberry

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GF | Gluten Free **V** | Vegetarian



CALIFORNIA STATE SALES TAX, A 22% SERVICE CHARGE AND A \$5 DELIVERY CHARGE
WILL BE APPLIED TO ALL IN-ROOM DINING ORDERS.



Sunset Dinner For Two \$595

24 Hour Notice Required. Menu subject to change seasonally.

INCLUDES BOTTLE OF LOUIS ROEDERER BRUT PREMIER CHAMPAGNE N.V. AND CHOICE OF RED OR WHITE WINE: Daou Cabernet Sauvignon, Reserve, Paso Robles, California or Flowers Vineyards Chardonnay, Sonoma Coast

STARTER

HAMACHI AND AHI

Passion Fruit | Black Garlic | Purple Radish | Oro Blanco Grapefruit | Smoked Trout Roe

SALAD

LITTLE GEM WEDGE SALAD

Bacon | Walnuts | Cherry Tomatoes | Stilton | Buttermilk Dressing

ENTRÉE

(choose one)

ALL NATURAL CHICKEN

Carrot Hummus | Cauliflower | Taggiasca Olive | Golden Raisin | Yuzu Marmalade Jus

or

WILD ISLES SCOTTISH SALMON

Pistachio Panko | Wild Mushroom | Black Truffle | White Asparagus Nage

or

VEAL BOLOGNESE

Rustichella Rigatoni | Torn Basil | Stracciatella | Rosemary and Garlic Bread Crumbs

DESSERT

(choose one)

GRAND MARNIER CRÈME BRÛLÉE

Marcona Almonds | Geranium | Orange

or

PANNA COTTA

Grapefruit | Honey | Meadow Sorrel

or

VALRHONA CHOCOLATE MOLTEN CAKE

Popcorn | Corn Ice Cream | Blonde

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GF | Gluten Free **V** | Vegetarian



CALIFORNIA STATE SALES TAX, A 22% SERVICE CHARGE AND A \$5 DELIVERY CHARGE
WILL BE APPLIED TO ALL IN-ROOM DINING ORDERS.



COOKING CLASS

Based on Availability. 24-Hour Advance Notice Required. For Reservations please call our Catering Managers at (949) 715-6128.

From learning how to mix the perfect craft cocktail to a delicate pastry to a go-to gourmet meal, our experts will teach you their secrets during your stay.

Mixology

Let our skilled team of beverage professionals guide you through an interactive learning experience of the finest spirits from around the world in an unintimidating atmosphere. Students can make new discoveries or simply enjoy some old favorites. Each mixology class is led by an expert, sharing hidden secrets and tricks of the trade.

Pastry

Whether you aspire to be a pastry chef or simply enjoy baking something sweet at home, our classes are great for all ages and experience levels. Executive Pastry Chef Lee Smith and his team of talented pastry artists will teach you techniques for icing your own cake and creating gorgeous and delicious sugar flowers. They will also show you how to incorporate your own garden ingredients or favorite floral notes into recipes.

Studio

Chef de Cuisine Ben Martinek of Montage Laguna Beach's signature fine dining restaurant Studio provides a series of interactive cooking classes throughout the year. These classes are held at Studio and include hands-on cooking experiences complete with tips and tricks, all while enjoying a panoramic view of the Pacific Ocean.

