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SELANNE STEAK TAVERN REOPENS FOR DINE-IN SERVICE TONIGHT,
TUESDAY, MAY 26

Menu Features Steak Favorites, Award-Winning Wines and Craft Cocktails

LAGUNA BEACH, Calif. – [Sélanne Steak Tavern](#), an upscale steak house located in a historic 1934 home along South Coast Highway, reopens tonight, Tuesday, May 26, for limited dine-in service, nightly from 5 to 10 p.m. The restaurant’s take-away menus will continue to be available for curbside pick-up.

The restaurant’s many outdoor terraces and gardens will be prioritized for seating with reduced capacities in the restaurant to allow for physical distancing. To ensure the safety of guests and employees, all guests will be required to have an advance reservation and wear a face covering upon entering and departing the restaurant. Face coverings and gloves will be worn by all restaurant staff, and enhanced sanitation measures utilizing hospital-grade disinfectants have been deployed throughout the restaurant.

Sélanne Steak Tavern supports local farms and fisheries that practice sustainable, humane, steroid-free raising techniques and pesticide-free growing environments. Choices of First Courses include *Farmers Market Soup*, *Beet “Ravioli” with artisanal goat cheese and hazelnuts*, *Wagyu Beef Tartare with chips* and *Pacific Diver Scallops*. Entrees feature succulent Steaks and Chops: *Filet Mignon 8 or 12 ounces*, *Flat Iron 8-ounce Wagyu*, *Rib Eye 14-ounce Prime*, the signature *Lord Stanley Cut 38-ounce Wagyu* and more – all served with seasonal marrow butter, as well as a variety of sauces on the side. Poultry and Fish tempt with dishes such as *Mary’s Chicken with root vegetable mélange and jus poulet* and *Skuna Bay Salmon with cipollini puree and fregola pasta*. A selection of tempting Sides includes *Sélanne’s Mac and Cheese* – a five-cheese fondue with a brioche crumb topping that pleases carnivores and vegetarians alike.

Recognized as a *Wine Spectator* Best of Award of Excellence, the restaurant’s wine list includes over 425 global selections, Old and New World from Washington, Oregon, Italy, New Zealand, Spain, Argentina, Germany, Austria, South Africa, Portugal, Canada and Australia with a focus on California, Burgundy and other French regions.

The Beverage Program features specialty cocktails like Teemu’s Moscow Mule and The Hat Trick. Sélanne On Tap offers artisanal beers including Three Weavers Day Job Pale Ale – all presented in tall, chilled pilsner glassware. Another component of the program includes its proprietary Sélanne special reserve barrel-aged bourbons, Negroni, Sazerac, tequila, Manhattan and Old Fashioned. And, there are distinctive tequilas, cognacs, armagnacs and Scotches, as well as choices from the Orphan Barrel Whiskey Distilling Co. and Pappy Van Winkle.

Where: Selanne Steak Tavern
1464 South Coast Highway
Laguna Beach, CA 92651
Phone: (949) 715-9881
selannesteaktavern.com

About Selanne Steak Tavern

Selanne Steak Tavern, located at 1464 South Coast Highway in Laguna Beach, opened in November 2013 and is owned by Hockey Hall of Famer Teemu Selanne and local Orange County businessman Kevin Pratt. Housed in a reimagined 1934 historic home along the Pacific Coast, it's an upscale contemporary steak house with an upstairs dining room, downstairs tavern and bar area, a wine room for more intimate dining and two patios for alfresco dining. The restaurant supports local farms and fisheries that practice sustainability and humane practices. Menus feature the finest of steaks and seafood served with a variety of accompaniments enhanced by herbs from the restaurant's herb garden. Along with its carefully selected California-focused wine list, craft signature cocktails are created from quality farmers market produce, homemade mixers and top-notch shelf spirits. Selanne Steak Tavern is open for dinner nightly starting at 5 p.m. For reservations and more information, call 949-715-9881 or visit www.selannesteaktavern.com.