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Classic, Elegant Comfort Cuisine

*Selanne Steak Tavern elevates the traditional
steakhouse and neighborhood bar*

WRITTEN BY **SUSAN IRBY**

Brick pathways, wooden doors and the timeless well that sits on the property of the former 1934 home that now hosts Selanne Steak Tavern evokes the feeling of an Old-World watering hole. Yet, beyond the front door, is light and alluring décor befitting a modern-day steakhouse named for its co-owner and former Anaheim Ducks hockey legend, Teemu Selanne.

Spearheading the award-winning restaurant is Executive Chef Joshua Severson, formerly of both the St. Regis Monarch Beach and Tom Colicchio's Craftsteak, Las Vegas.

Of his approach to cuisine, chef Severson says, "Keep it simple and flavorful." Showcasing the finest in simplicity and flavor, menu highlights include the 38-ounce Lord Stanley Cut, a tomahawk steak for two heralding hockey's Lord Stanley (namesake of the Stanley Cup); the delectable Wagyu Steak Tartare, Pacific Diver Scallops, and Skuna Bay Salmon; the pasta-less Scarlet Beet Ravioli; and the Selanne Mac and Cheese made with a five-cheese fondue and brioche crumb. Dessert selections feature the famed Apple Cinnamon Monkey Bread, along with the Chef's Daily Feature based on seasonal ingredients. There's also a full bar with artisanal cocktails such as the Smoked Old Fashioned, craft beer and an extensive wine list.



(above) Chef Joshua Severson; photo courtesy of Selanne Steak Tavern. (right) Co-Owner Teemu Selanne; photo courtesy of Gina Cioli/1-5 Studio. Food photos courtesy of Susan Irby.



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