



# Tastes Dinner Menu

Global Inspired Cuisine in association with Sapphire Restaurant, Laguna Beach, California

## Caesar Fondue

Shaved Parmesan, Herb Focaccia Crouton

## African Mala Mala Salad

Lettuce, Tomato, Cucumber, Celery,  
Boiled Egg, Toasted Chili Dressing

## \*Greek Octopus Salad

Basil-Oregano Vinaigrette

## \*Ahi Tuna Poke

Macadamia Nuts, Green Onion,  
Shoyu Sesame Oil

## \*Hamachi Crudo

Avocado, Roasted Corn Relish  
Coconut-Lime Sauce

## \*Scottish Cured Salmon

Crisp Turnips, Oatmeal Crumble  
Lemon-Shallot Crème Fraîche

## \*Gambas a la Plancha

Paprika-Lemon Butter, Grilled Baguette

## Alsatian Tarte

Bacon-Leek Jam, Gruyère, Béchamel

## Spinach Quesadillas

Oaxaca Cheese, Feta, Tomatillo-Avocado Salsa

## Butternut Squash Ravioli

Toasted Hazelnuts, Burnt Sage Butter

## California Street Tacos

Beer Braised Short Rib, Pico de Gallo  
Roast Chicken & Mole Negro

## \*Philly Cheese Steak Sliders

Peppers, Onions, Mushrooms  
Provolone Cheese, French Roll

## \*Saffron Marinated Lamb Kebabs

Fresh Bay Leaves, Dry Mint-Lemon Yogurt

## \*Chimichurri Steak

Black Bean, Sweet Potatoes Fries, Herb Sea-Salt

## DESSERTS

### Coffee Macchiato

Stirred Coffee Ice Cream, Chilled Espresso,  
Vanilla Foam, Shredded Cookies

### Dark Chocolate Crème Brûlée

Marshmallow Fluff, Toasted Almonds

### “Bananas Foster” Bread Pudding

Candied Pecans, Vanilla Ice Cream,  
Caramel Sauce

*Fresh Seasonal Fruits and Berries always  
available upon request*

## COMPLIMENTARY WINE SELECTION

### White Wines

Pinot Grigio, Santa Margherita,  
Valdadige, Italy 2012

Grüner Veltiner, Gobelsburger,  
Kamptal, Austria 2012

Sauvignon Blanc, Firestone Vineyards,  
Santa Ynez Valley 2011

Chardonnay, “C,” Sommelier’s Selection,  
Crystal Cruises Vineyards & Winery,  
Arroyo Seco 2012

### Rosé Wine

Les Domainiers, Ott, Côtes de Provence 2012

### Red Wines

Pinot Noir, Wavertree, Wedell Cellars,  
Santa Rita Hills 2012

Domaine de Chantepierre,  
Côtes du Rhône 2011

Merlot, “C,” Reserve, Crystal Cruises Vineyards  
& Winery, Sonoma County 2012

Blau Cellars, Can Blau, Monsant, Spain 2012

Cabernet Sauvignon, Vina Robles, Huerhuero,  
Paso Robles 2011

### Dessert Wine

Spätlese Cuvée, Kracher, Burgenland,  
Austria 2012

*\* United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*