



SELANNE STEAK TAVERN



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FACT SHEET

OPENED: November 8, 2013

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

PROPRIETORS: Teemu Selanne & Kevin Pratt

EXECUTIVE CHEF: Vincent Terusa

OVERVIEW: Selanne Steak Tavern, an upscale tavern and steak house, is located in a historic 1934 home on Pacific Coast Highway serving modern American fare, a stellar wine collection, artisan cocktails and a range of beers in a light and airy ambiance. The various dining rooms include a warm tavern-style bar, a bistro-style wine room, a more formal upstairs and beautiful outdoor dining.

The ownership team includes NHL Hall of Famer Teemu Selanne – also known as The Finnish Flash – a 2007 Stanley Cup winner, former star player for the Anaheim Ducks, and six-time Olympian.

CULINARY HIGHLIGHTS: Selanne Steak Tavern supports local farms and fisheries that practice sustainability, 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 hazelnut*, *Wagyu Beef Tartare with chips*, and *Pacific Diver Scallops*. There’s a selection of tempting Greens and Sides like *Selanne’s Mac and Cheese* – a five-cheese fondue with a brioche crumb topping that pleases carnivores and vegetarians alike.

At dinner nightly, 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, Game and Fish tempt with dishes such as *Mary’s Chicken Breast with leek puree, walnut-crusting broccoli and cognac jus*, and *Nordic Blu Salmon with Lump Blue crab and Marcona almond romesco*. Chefs make use of the restaurant’s well-stocked herb garden, which includes parsley, thyme, lavender, rosemary, chives and more.

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Fun, classic desserts prepared with up-to-date twists include *Monkey Bread with brioche, walnut streusel, toffee sauce, banana compote and rum raisin ice cream* and *Dulcey Chocolate with chocolate genoise, vanilla mousse, raspberry coulis and almond sable*.

BEVERAGE PROGRAM:

The restaurant's *Wine Spectator* Best of Award of Excellence collection is located in the upstairs wine cellar where diners can admire 500 of the more than 2,750-bottle inventory.

The discerning wine list is primarily focused on Napa cult wines as well as wines from other California vineyards, including chardonnays, cabernets, cabernet blends and pinot noirs. The list is also recognized for its collection of wines from Burgundy, France. Many of the list's wines are highly allocated, low production, big-scoring selections. There are choices from New Zealand, Italy, Washington, Oregon, Austria, Spain, Germany and Argentina and dessert wines from Canada, California and Portugal, including Selanne's Signature Blend Limoncello. The list has wines by the glass, half bottles and large format selections for special celebratory meals. In addition, the champagne and sparkling list offers distinctive choices, many at drinker-friendly prices. Wine service is enhanced by serving all selections in Riedel glassware and using Riedel decanters.

The Beverage Program features specialty cocktails like Teemu's Moscow Mule. "Selanne On Tap" offers artisanal beers including Laguna Beach Beer Company Blonde Ale – all presented in tall, chilled pilsner glassware. Another component of the program includes its proprietary Selanne 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.

DÉCOR/DESIGN:

Offering a fresh interpretation of classic design, the restaurant is residential in style – infused with an element of whimsy. Materials throughout are influenced by the history and the beachfront appeal of Laguna Beach, with highlights such as slightly distressed wide planked oak wood floors, a color palette of muted grays, whites and cognacs and a rich mix of textures and materials to blend the old and new.

Guests enter through a hand-carved wood door into an elegant foyer anchored by an original brick fireplace updated with sleek white Carrara marble. An oversized, recycled glass and bike chain chandelier graces the stairwell – casting beautiful light on a gallery wall of distinctive artwork and vintage photography. A focal point of the inviting downstairs tavern is the central oak bar – with an inset Carrara marble countertop – reminiscent of traditional New York taverns.

The tavern is distinguished by handsome furnishings such as zinc-topped tables, leather-clad banquettes and French-bistro style wood chairs. Historical nuances, such as classic striped upholstery, etched glass windows and crisp white paneled walls further the timeless appeal.

An adjacent wine room features large photographs of sun-splashed Southern California beaches. These quintessential scenes, as well as a whitewashed original brick fireplace, lend to an open, airy ambiance.

The upstairs dining area continues the transitional theme – with a more formal atmosphere – and is punctuated by distinctive light fixtures inspired by African sea glass beads, cream upholstery and leather furnishings accented with silver nail heads, natural oak flooring, crisp white wood accents and tongue and groove gray ceilings.

Decidedly contemporary touches accentuate the venue throughout, among them large abstract pieces by local Laguna Beach artist, Nick Gaetano; smoked glass mirrors; and unique bathrooms with fire glazed patterned tile flooring and crystal chandeliers. Lending a quixotic touch are quartz mineral accents, framed butterflies and unusual pieces such as an antique zinc horse head from mid-18th century France, a fossilized crocodile skull and an assortment of white-patinaed tortoise shells.

A lovely outdoor patio features dramatic all-white pierced Moroccan light fixtures. By day, this overhead lighting imbues subtle, sculptural beauty while in the evening, the fixtures create a dramatic mosaic of dappled light.

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| INTERIOR DESIGN: | Bliss Home & Design, Corona del Mar, Calif. |
| SQUARE FOOTAGE: | 5,100 square feet |
| SEATING: | The upstairs dining room accommodates up to 34 guests; the downstairs tavern and bar area seats 50 people; and the wine room seats up to 28. A front outdoor patio offers seating for 36, and the upstairs patio seats up to 16 additional al fresco diners. Private dining is available in various spaces in the restaurant, accommodating from eight guests to 134 people for use of the entire venue. |
| ELITE DINING: | Adjacent to the restaurant, a private dining venue accommodates parties of two to 12 and has its own kitchen and bespoke menus that focus on unique specialty products in season, some only available depending on the day, as well as opulent gourmet ingredients such as Wagyu beef, truffles, caviar, Nantucket scallops, duck and octopus. Wine selections are paired with each course. Private tasting menus start at \$400 per person, plus tax and gratuity. |
| HOURS: | Dinner nightly, starting at 5 p.m. |
| PRICING: | Starters range from \$8 to \$26; and entrees from \$32 to \$160; corkage fee is \$45 per 750ml bottle of wine |
| PARKING: | Valet parking is available behind the restaurant |

AWARDS:

- ~ “Recommended Restaurant,” Michelin Guide California, 2023
- ~ “Best of Award of Excellence,” *Wine Spectator*, 2017-2022
- ~ Golden Foodie Award for “Best Wine Program,” Orange County Restaurant Association, 2015, 2018 & 2019
- ~ Golden Foodie Award for “Best Service,” Orange County Restaurant Association, 2017
- ~ “Award of Excellence,” *Wine Spectator*; 2016
- ~ Golden Foodie Award for “Best Steak,” Orange County Restaurant Association, 2016
- ~ “Best New Restaurants,” *Orange Coast*, 2015
- ~ “Wine Hospitality Award - Fine Dining” and “Spirits Hospitality Award - Restaurant Bar,” *Santé*, 2015
- ~ Golden Foodie Awards for “Best New Restaurant” and “Best Steak Restaurant,” Orange County Restaurant Association, 2014
- ~ “Top 10 Steaks in OC,” *Orange County Register*, 2014
- ~ “The 50 Finest,” *Riviera Orange County*, 2014
- ~ “25 Best Restaurants in OC,” Thrillist.com, 2014
- ~ “10 Must Visit Restaurants in Orange County,” Gayot.com, 2014

SOCIAL MEDIA:

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