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**SELANNE STEAK TAVERN TO CELEBRATE MOTHER'S DAY WITH ELEGANT,
CULINARY EXPERIENCE**

LAGUNA BEACH, Calif. – [Selanne Steak Tavern](#) invites families to celebrate Mother's Day with a refined, multi-course dining experience on Sunday, May 11, from noon to 7 p.m. Set in a charming Laguna Beach bungalow, the award-winning steakhouse will offer a specially curated menu by Executive Chef Vince Terusa, featuring seasonal ingredients, artful presentations, and luxurious flavors – served indoors or on the charming garden veranda.

The celebratory experience includes an amuse-bouche, followed by a choice of first and second courses, a surprise course from the chef, a main course from the carving station with four sides served tableside, and a selection of indulgent desserts. A thoughtful Chef's Parting Gift will be presented to each guest as a sweet sendoff.

Optional enhancements include handcrafted cocktails and selections from the restaurant's Wine Spectator award-winning wine list.

The Mother's Day menu begins with an amuse-bouche, followed by a first course selection of *Caesar with baby gem, crispy prosciutto, ciabatta, lemon onions and shaved yolk; Scarlet Beet "Ravioli" with artisanal goat cheese, hazelnut and golden beet vinaigrette; or Shaved White Asparagus and Duck Prosciutto with lemon tarragon dressing and jammy egg.* Second course is a choice of *Pacific Diver Scallops accompanied by cauliflower, pickled shimeji mushroom and black garlic; Seared and Spiced Ahi with fruit salsa micro herb salad, avocado cream and sweet and sour peppers* or *Lobster Bisque with white rose potato and cognac cream.*

Following the second course, guests will be treated to a Chef's Surprise Course, offering a seasonal creation revealed tableside. For the main course, a carving station will present a selection of premium entrées accompanied by housemade sauces, condiments and four shareable sides served at the table. Guests may choose from *Prime Roasted Ribeye, salt and pepper crusted and served with red wine jus and horseradish cream; Black Angus tenderloin with a brioche crust and fresh herbs; Baked Atlantic Salmon with sweet and sour peppers and dill cream; or Peri Peri Roasted Chicken* with Moroccan tomato dressing.

To conclude the meal, dessert offerings include *Almond Financier with strawberry compote and pistachio mousseline; Dark Chocolate and Cherry Tart with crème fraîche Chantilly; Sticky Toffee Pudding with butterscotch sauce and vanilla bean ice cream; or freshly churned ice cream in chocolate, vanilla or strawberry.* Each guest will also receive a special Chef's Parting Gift as a thoughtful farewell.

The Mother's Day menu is priced at \$120 per adult and \$55 per child (ages 5–12), exclusive of tax and gratuity. Reservations are required and can be made by calling 949-715-9881.

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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 is 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.