

Wagyu WOW





Selanne Steak Tavern's menu is something you won't want to want to miss.

By Bailey Badillo

What happens after an NHL Hall of Famer and an Olympic athlete retire? They open one of Southern California's best fine-dining restaurants.

Selanne Steak Tavern, known for its superb California and French wine selections and upscale steakhouse cuisine, won yet another award, the prestigious "Best of Award of Excellence" from *Wine Spectator* for the seventh consecutive year.

Located in Laguna Beach, this delectable steakhouse opened in November 2013 and is owned by Hockey Hall of Famer Teemu Selanne, and local Orange County businessman Kevin Pratt. Selanne is known as The Finnish Flash, a 2007 Stanley Cup winner, a former star player for the Anaheim Ducks and six-time Olympian. Today the two are award-winning restaurant owners.



From the moment you step through the front door, Selanne Steak Tavern invites you into a world of exquisite dining, where every detail has been meticulously designed and carefully curated. The ambiance is one of relaxed elegance, with the warmth and comfort of an elegant home combined with the sophistication of a high-end restaurant.

Housed in a reimagined 1934 historical residence, this upscale contemporary steak house features an upstairs dining room, a downstairs tavern and bar area, a wine room for more private dining and intimate patio areas.

From the friendly and knowledgeable staff, who are always ready to recommend a dish or explain a complex flavor profile, to the live music performances that fill the air with soft melodies, everything here is designed to create an unforgettable dining experience. ❶





CHEF RECOMMENDS

If you're someone who looks up the menu online before going to a restaurant, we've got you covered. Here are some picks from the chef:

FIRST COURSE

Pacific Diver Scallops

There are several succulent starters, but we'd have to go with this one. These tender, mouthwatering hors d'oeuvre are served with sauteed mushrooms or cauliflower—perfectly complementary to bring out the best flavors.

MAIN DISH

Flat Iron Eight-Ounce Wagyu

You probably are familiar with wagyu beef from Japan known for its savory marbled flavor, and it's no different at Selanne Steak Tavern.

SIGNATURE SIDE

Selanne's Mac and Cheese

Past enthusiasts will want to add this side dish to the lineup. A serious upgrade to the traditional mac and cheese, this is a five-cheese fondue with a brioche crumb topping that pleases carnivores and vegetarians alike.

TO DRINK

Selanne's Signature Blend Limoncello

Selanne's has a wine list primarily focused on Napa cult wines and those from other California vineyards, including chardonnays, cabernets, cabernet blends and pinot noirs. But the list is also recognized for its collection of wines from Burgundy, France. If you can't decide, Selanne's Signature Blend Limoncello gives you a taste you'll remember.

ROOM FOR DESSERT?

Monkey Bread with Brioche

You can't go wrong with dessert here. We like the Monkey Bread for its fun, classic feel prepared with up-to-date twists. A comforting end to a meal, the brioche bread makes this one of the tastiest desserts Selanne's has to offer.

