

Laguna's chefs share their favorite dishes

# LAGUNA BEACH

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Magazine

CHEFS OFTEN HAVE A UNIQUE CONNECTION TO THEIR FAVORITE MENU ITEMS. WHETHER IT'S WITH A CLASSIC OR A CREATIVE TWIST, THESE DISHES REFLECT THEIR CULINARY JOURNEY, HIGHLIGHTING SEASONAL INGREDIENTS, REGIONAL FLAVORS AND PERSONAL CONNECTIONS THAT MAKE THEM STAND OUT ON THE MENU.



PHOTOS COURTESY OF SELANNE STEAK TAVERN

## Vincent Terusa

SELANNE STEAK TAVERN

Executive Chef Vincent Terusa says that every dish on Selanne Steak Tavern's menu is inspired by balancing the flavors. On the menu since 2013 with only slight modifications, the diver scallops dish is one of the restaurant's most popular.

To create this, Terusa says large scallops are seared in butter and herbs, then coupled with a sauce of sautéed bunapi mushrooms, shallots, garlic and black garlic. It is plated with cauliflower puree and topped with scallops, mushrooms and porcini powder. For added interest in this dish, the bunapi, a type of shimeji mushroom, are quick pickled in the pan with white balsamic vinegar.

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*This dish can be considered a perfect starter. It has a tremendous amount of flavor packed into every bite. Also, I feel that our guests enjoy starting with a lighter dish such as the scallops, especially if they plan to have steak as their main entree.*  
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