



Spago Dinner Menus ~ Summer 2011

GENERAL INFORMATION

Due to market conditions and availability menu items and pricing are subject to change without prior notice

Guest who are Vegetarian, Vegan or who have any particular dietary requirements will be accommodated upon request the day of your event

Spago does not accept cakes and desserts from outside sources

Our extensive Wine List can be emailed to you upon request; Wine availability and pricing is subject to change without prior notice

Our Corkage is \$35 per 750ml bottle for wines *not represented* on our extensive wine list, with a 2-bottle maximum for Main Dining Room reservations and at the ratio of one bottle per four guests for Private Dining reservations

All Beverages are charged on consumption; we unfortunately cannot host "cash" bar style events in our Private Dining areas

Prices listed do not include 22% service charge and current sales tax

*Lee Hefter, Executive Chef
Tetsu Yahagi, Chef de Cuisine*

*Sherry Yard, Executive Pastry Chef
Christopher Miller, Wine Director*

THE SPECIAL EVENTS DEPARTMENT

The Special Events Department can be reached by phone at 310-777-3711 or by fax at 310-385-9690; Please let us know if you have any questions at all; For Main Dining Room reservations please call 310-385-0880

*Group reservations also available at our sister locations
CUT, Wolfgang Puck Bar & Grill, WP24 and Chinois on Main*

Follow Wolfgang Puck on Facebook

Menu Selections & Pricing

\$88.00 for 3-Course Menu with Hors d'oeuvres

\$98.00 for 4-Course Menu with Hors d'oeuvres *(includes the Second Course option)*

TRAY PASSED HORS D'OEUVRES *(please select 4)*

ASSORTED SPAGO PIZZAS
(does not include Specialty Pizzas)

ASSORTED SUSHI ROLLS
with Soy-Yuzu Sauce
(add \$10 per person)

BEEF SATAYS
with Red Thai Curry Sauce

BROILED BLACK COD
with Sesame-Miso Glaze

CHICKEN SATAYS
with Thai Peanut Sauce

CONFIT BACON "EN CROUTE"

CRAB CAKES
with Basil Aioli

CRISPY POTATO SAMOSAS
with Tamarind Chutney

CRISPY VEGETABLE SPRING ROLLS
with Sweet Chili Sauce

FAVA BEAN HUMMUS TARTS
with Zatar Oil

GRATIN OF OYSTER
with Black Caviar
(add \$3 per person)

HAMACHI CEVICHE
with Chili and Yuzu Citrus

LOBSTER SPRING ROLLS
with Sweet Chili Sauce
(add \$2 per person)

MINI BURGERS
on a Brioche Bun
(add \$3 per person)

NEW POTATOES
with Crème Fraîche and Caviar
(add \$3 per person)

PORK POTSTICKERS
with Ponzu

PROSCIUTTO DI PARMA PIZZA
(add \$3.00 per person)

SMOKED SALMON PIZZA
with Dill Crème Fraîche
(add \$5 per person)

SPANAKOPITA

SPICY TUNA TARTARE
in Sesame-Miso Tuille Cones
(add \$3 per person)

TEMPURA SHRIMP
with Wasabi Cream

WILD MUSHROOM RISOTTO
served in Demitasse Cups



FIRST COURSE ITEMS (please select one)

SWEET WHITE CORN SOUP

Wild Mushrooms, Confit Bacon and Cipollini Onions

HEIRLOOM TOMATO SOUP

Confit Cherry Tomatoes with Fresh Ricotta Croutons

GREEN ASPARAGUS SOUP (add \$5 per person)

Maine Lobster and Cipollini Onions

CHEF'S SALAD TRIO (add \$5 per person)

Roasted Beet "Layer Cake," Chopped Vegetable Salad and Fresh Burrata and Tomato Salad

FRESH BURRATA AND HEIRLOOM TOMATO SALAD (add \$3 per person)

Basil Aioli, Provençal Olive Oil, Aged Balsamic Vinegar and Black Olive "Sacristan"

SUMMER VEGETABLE AND ENDIVE SALAD

Shaved Fennel, Confit Cherry Tomatoes, Frisée, Roquefort and Pine-Nut Dressing

ROASTED CHINO FARMS' BEET "LAYER CAKE"

Warm Sautéed Goat Cheese, Hazelnuts and Shallot-Citrus Dressing

SASHIMI OF BIG EYE TUNA AND JAPANESE HAMACHI (add \$8 per person)

Sticky Rice, Carrot-Daikon Salad, Fresh Wasabi and Yuzu Ponzu

SECOND COURSE ITEMS (please select one but only if offering a 4-Course menu)

HAND-ROLLED GARGANELLI

Lamb Shoulder Ragoût and Pecorino Romano

MAINE LOBSTER RAVIOLINI

Spicy Shellfish-Saffron Broth

SAFFRON RISOTTO

Maryland Crab, Garlic, Baby Squash and Meyer Lemon

SWEET WHITE SUMMER CORN AGNOLOTTI

Mascarpone and Reggiano

YUKON POTATO GNOCCHI WITH YOUNG ASPARAGUS

and Summer Truffles (add \$5 per person)

WILD MUSHROOM RAVIOLINI

Shaved Parmesan

WILD MUSHROOM RISOTTO

Leeks, Pancetta and "Fiore Sardo"

**** French Black Truffles can be added to any Pasta or Risotto Selection for an additional \$10 per person ****

ENTRÉE ITEMS (please select two)

** If selecting a fish option, select **one** of the following fishes along with **one** of the following preparations

** Our fish is roasted unless otherwise specified by the preparation

CASCO BAY COD / MONKFISH / HALIBUT / SALMON / STRIPED BASS

(FOR BLACK BASS, TURBOT, OR LOUP DE MER ADD \$10 PER PERSON)

with Confit Cherry Tomatoes, Zucchini Purée and Roasted Squash Ribbons with Artichokes

with Eggplant Masala, Chana Dal Lentils and Cilantro-Mint Raita (**2days notice needed**)

with Rye Bread Crust, Maine Lobster, Yukon Potatoes, Leeks and Saffron Sauce (**add \$5 per person**)

with Littleneck Clams, Bouchot Mussels, Chorizo, Braised Celery, Potato, Fennel and Shellfish Broth

with Summer Vegetable Minestrone Broth, Basil Pistou and Artichoke Purée

Steamed "Hong Kong" Style with Ginger, Garlic, Chili, Scallions, Bok Choy and Jasmine Rice

with Wild Field Mushrooms, Caramelized White Corn and Mushroom Emulsion

PAN-ROASTED CHICKEN

Summer Vegetables, Wild Mushrooms and Yukon Potato Puree

LIBERTY DUCK BREAST (available to parties of 25 or less)

Onion Soubise, Porcini Mushrooms, Caramelized White Corn, Pancetta and Cipollini Onions

CONFIT KUROBUTA PORK SHANK

Orange-Rosemary Gastrique, Summer Squash Risotto and Natural Juice

MARINATED LONDON BROIL

Summer Vegetables, Wild Mushrooms and Garlic Potato Puree

CARAMELIZED "NATURAL" VEAL CHOP (add \$8 per person)

Sautéed Rapini, Garlic, Sundried Tomatoes and Buckwheat Polenta

ROASTED RACK OF LAMB "PERSILLADE" (add \$16 per person)

Ragoût and Puree of Summer Shelling Beans and Natural Juice with Olives and Savory

BRAISED BEEF SHORT RIBS (add \$5 per person, 5 days notice needed)

Caramelized Shallots, Mustard, Thyme, Herb-Garlic Croquette and Fresh Horseradish

GRILLED "COTE DE BOEUF" (add \$8 per person)

Braised Swiss Chard, "Pommes Aligot" and Armagnac-Peppercorn Emulsion

PAN-ROASTED FILET MIGNON (add \$10 per person)

Sautéed Asparagus, Horseradish Potato Puree and Armagnac-Peppercorn Emulsion

GRILLED PRIME NEW YORK STEAK (add \$12 per person)

Summer Vegetables, Horseradish Potato Puree and Red Wine "Bordelaise"

VEAL "WIENER SCHNITZEL" (add \$5 per person, available to parties of 25 or less)

Marinated Fingerling Potatoes and Mache Salad



DESSERTS *(please select one)*

"DELICIOUS" MILK CHOCOLATE BAR

Ovaltine Cream, Caramel Panna Cotta, Rice Krispie Chocolate

KARDINALSCHNITTEN (2days notice needed)

Angel Food Bulleye Cake, Lemon and Vanilla Cream, Farmers Market Berries and Sorbet

FROZEN HOT CHOCOLATE

Decadent Mousse, 10 Year Chocolate Sauce, Whipped Bell Weather Farm Cream

PEACH CRUMBLE VOL AU VENT

"50 Bean" Vanilla Ice Cream

HALSEY TORTE

Caramel Crème Fraîche Cream, Creamy Caramel and English Shortbread

CHEF SHERRY'S DESSERT TRIO (add \$3 per person)

Mini Honey Crisp Peach Tart, Valrhona Chocolate Soufflé Cake and "50 Bean" Vanilla Ice Cream with Fresh Berries

DUO OF SEASONAL SORBETS

Farmers Market Fruit and Crispy Almond Tuille

ADDITIONS FOR THE TABLE

TINY TASTES OF COOKIES AND SWEETS *(add \$3 per person)*

HAND-DIPPED CHOCOLATE TRUFFLES *(add \$5 per person)*

Additional specialty cakes & desserts are also available

Please contact the Special Events Department for more details and pricing

Spago does not accept cakes and desserts from outside sources

Sherry Yard, Executive Pastry Chef

COOKBOOKS & PARTY FAVORS

WOLFGANG PUCK MAKES IT EASY

*(specially priced @ \$26 each , 5 days notice needed *)*

DESSERTS BY THE YARD (specially priced @ \$32 each, 5 days notice needed *)

** Please note that while we will try to have Wolfgang or Sherry sign your cookbooks the signature is not guaranteed and unfortunately cannot be personalized; please give us as much notice as possible*

BOXED HAND-DIPPED CHOCOLATE TRUFFLES *(\$10 per box , 5 days notice needed)*

DECORATIVE HAND-PAINTED COOKIES *(\$7 each , minimum order of 12, 5 days notice needed)*

Our Wine Director's "Suggested" Wine List

CHAMPAGNE AND SPARKLING WINES

Prosecco, Adriano Adami, Bosco di Gica, Valdobbiadene, Italy Brut NV \$52

Champagne, Veuve Fourny "Grande Réserve," Brut NV \$85

Rosé Champagne, Ruinart, Brut Rosé NV \$125

WHITE WINES

Sauvignon Blanc, Domaine Laporte "Le Bouquet," Loire Valley, France \$48

Roussanne, Jean Vullien, Chignin-Bergeron, Savoie, France \$52

Riesling, Werner, Kabinett, Schweicher Annaberg, Mosel, Germany \$44

Albariño, Martin Codax, Rías Baixas, Spain \$40

Pinot Grigio, Palmina, Santa Barbara County, CA \$38

Burgundy, Dominique Cornin, Mâcon-Chaintré, France \$52

Grüner Veltliner, Schloss Gobelsburg "Gobelsburger," Austria \$48

Chardonnay, Inception, Santa Barbara County, CA \$40

Chardonnay, Patz & Hall (Various Cuvées), Napa/Sonoma, CA \$76

Chardonnay, Grgich Hills, Napa Valley, CA \$92

ROSÉ WINES

Barbarossa, Punta Crena, Liguria, Italy \$50

RED WINES

Pinot Noir, Melville, Sta. Rita Hills, CA \$56

Pinot Noir, Inception, Santa Barbara County, CA \$45

Grenache Blend, d'Or et de Gueules "Les Cimels," Rhône Valley, France \$36

Merlot, Trefethen, Napa Valley, CA \$44

Merlot, Provenance, Napa Valley, CA \$52

Barbera, Palmina, Santa Barbara County, CA \$46

Cabernet Sauvignon, Casa Lapostolle, Rapel Valley, Chile \$40

Cabernet Sauvignon, T-Vine, Sonoma County, CA \$76

Malbec, Familia Grittini "Areo," Mendoza, Argentina \$42

Bordeaux, La Croix Bonis, St.-Estèphe, France \$60

* our complete wine list can be found at www.wolfgangpuck.com/restaurants/fine-dining/3635 *