



## Spago Lunch 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 via telephone 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

\$55.00 for 3-Course Menu

\$60.00 for 3-Course Menu with our signature Spago Pizzas

\$65.00 for 3-Course Menu with Hors d'oeuvres

### 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

#### CHOPPED CHINO FARMS' VEGETABLE SALAD

Shaved Parmesan and Balsamic Vinaigrette

#### CLASSIC CAESAR SALAD

Shaved Parmesan and Anchovies

#### 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"

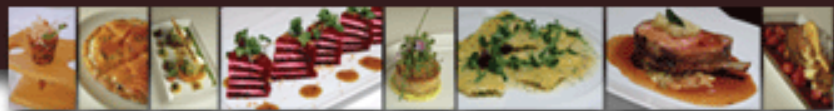
Warm Sautéed Goat Cheese, Hazelnuts and Shallot-Citrus Dressing

#### SWEET WHITE SUMMER CORN AGNOLOTTI

Mascarpone and Reggiano

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

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



**ENTRÉE ITEMS** (please select two)

**BROILED MISO-MARINATED BLACK COD (3 days notice needed)**

Hijiki Seaweed Salad, Avocado and Sesame Vinaigrette

**JAPANESE BBQ SALMON SALAD**

Romaine, Cucumber, Pickled Ginger and Ponzu

**GRILLED CHICKEN "PAILLARD" SALAD (available to parties of 30 or less)**

Farmers Market Baby Greens, Parsley-Walnut Pesto and Shaved Parmesan

**THAI-STYLE GRILLED CHICKEN SALAD**

Bean Sprouts, Crushed Peanuts, Ginger and Lemon Grass

**WILD MUSHROOM RAVIOLINI**

Shaved Parmesan

**HAND-ROLLED GARGANELLI**

Lamb Shoulder Ragoût and Pecorino Romano

**SWEET WHITE SUMMER CORN AGNOLOTTI**

Mascarpone and Reggiano

**MAINE LOBSTER RAVIOLINI**

Spicy Shellfish-Saffron Broth

\*\* 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, 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

**GRILLED SZECHUAN STEAK (add \$5 per person)**

Stir-Fried Bok Choy, Choy Sum and Lotus Root, Ginger, Garlic, Chili and Jasmine Rice

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

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

**PAN-ROASTED FILET MIGNON (add \$12 per person)**

Sautéed Asparagus, Horseradish Potato Puree and Armagnac-Peppercorn Emulsion

**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: NEW EDITION WITH 15 NEW RECIPES!**

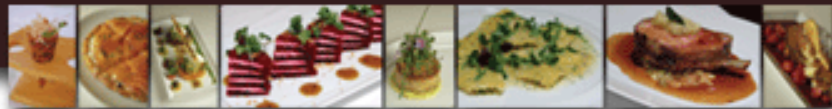
*(specially priced @ \$26 each , 5 days notice needed \*)*

**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)**



## Hors D'oeuvres

A great addition to your lunch! Hors D'oeuvres will be tray-passed to your guests as they arrive.

If choosing a menu with Hors D'oeuvres, please select four (4) of the following, or alternatively, start off your lunch with an assortment of our signature Spago Pizzas (which would include our classic Smoked Salmon Pizza):

**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

## 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](http://www.wolfgangpuck.com/restaurants/fine-dining/3635) \*