



CHEF'S TASTING MENU LUNCH

Inspired by the 'Seasonal Marketplace'

TODAY'S SPECIALS

EXECUTIVE TASTING

1st COURSE

Chef's Selection of Farm Fresh Greens
with English Cucumber, Cherry Tomatoes and Champagne Vinaigrette

ENTRÉE

'Certified Black Angus' Prime 'Culotte' Steak
with Rosemary 'Frites' and Caramelized Onion-Bacon Jus

SWEET ENDINGS

Tahitian Vanilla Bean Crème Brûlée 'Tart'

26

FARMER'S MARKET 'EXPRESS LUNCH'

1ST COURSE

Garden Inspired 'Soup of the Season'

ENTRÉE

Choice of:

'Smoked Ham & Mountain Swiss' Sandwich
on a Fresh Croissant with 'Harvest' String Bean Salad

~or~

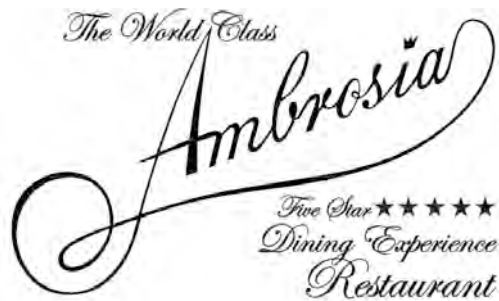
Organic Scottish Salmon 'Sandwich'
with Fennel, Oven Roasted Tomatoes and Saffron Aioli

DESSERT

Tasting of House Made 'Winter' Sorbet

20

Reservations, please call 714.550.0811 or online at www.ocpavilion.com



**LUNCH
WINTER 2009**

Inspired by the 'Seasonal Marketplace'

SALADS-SOUPS-SANDWICHES-BURGERS-PASTAS

Baby Spinach and Endive Salad
with Mine Shaft Blue Cheese, Candied Walnuts and French Butter Pears 13

Traditional Caesar Salad served Tableside 14
Chicken 18 * Salmon 21 * Shrimp 22

Idaho 'Wagyu' Beef Burger
with Gruyère Cheese, Horseradish Mayonnaise, Heirloom Tomato and Rosemary 'Frites' 16

'Smoked Ham and Mountain Swiss' Sandwich
with Romaine Lettuce and Roasted Tomato on a Fresh Croissant with 'Harvest' String Bean Salad 15

Five Onion Soup with Melted Gruyere 10

Farmers Market Soup of Season 12

CLASSICS

'Certified Black Angus' Flat Iron Steak
with White Truffle Whipped Potatoes and Wild Mushrooms 26

'Our Signature' Shrimp Scampi Flambéed Tableside in Cognac Garlic Butter 17

Loch Duart Scottish Salmon
with 'Tender Roots', Baby Spinach and Meyer Lemon Vinaigrette 23

A TASTE OF THE SEASONS

Confit of Muscovy Duck Leg
with French Lentils, Pancetta and Thumbelina Carrots 18

Colorado Lamb Bolognese
with House Made Saffron 'Handkerchiefs' and Parmigiano-Reggiano 16

Hawaiian Ahi Tuna 'Carpaccio'
with Heirloom Beets, Watercress, Green Beans and Sherry Vinaigrette 17

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