

Executive Chef Rainer Schwarz Wows with Winter Menu at The Deck On Laguna Beach

Acclaimed Oceanfront Eatery Brings in Seafood Specialties with New Seasonal Menu

Laguna Beach, October 2014 – Executive Chef Rainer Schwarz has introduced a new Winter Menu at his popular oceanfront concept, The Deck on Laguna Beach. With a seasonally changing menu, The Deck's offerings change seasonally to showcase the freshest ingredients available throughout the year. With the Pacific Ocean in his backyard, Chef Rainer draws much of his menu inspiration from the abundance of the sea. Using nothing but the highest quality seafood, Chef Rainer wows guests with unique dishes like his Royal Cambridge Scottish Salmon and Pan-Roasted Center Cut Swordfish.

"Although our menu changes seasonally, the elements of responsibility and thoughtfulness are relevant year-round," commented Chef Rainer, who oversees the kitchens at sister restaurants, The Deck and Driftwood Kitchen. "Our new dishes feature carefully sourced seafood, as well as humanely and naturally raised meats from local farms complemented with the freshest, seasonal ingredients."

Available now, The Deck's new Winter Menu sees the addition of the following dishes:

small share plates

ROYAL CAMBRIDGE SCOTTISH SMOKED SALMON — pickled fennel / shaved red onion / arugula crème fraiche / pumpernickel

SLICED ARTISAN BREAD — vermont creamery butter

MARINATED MIXED OLIVES — citrus / rosemary / garlic

TUNA POKE — scallions / ginger soy / yuzu / daikon sprouts / crushed wasabi peas

soups & apps

BAJA SHRIMP COCKTAIL — dungeness crab / bay scallops / shrimp / calamari / tortilla strips

SLICED YELLOWFIN TUNA LOIN — Hawaiian red sea salt / dungeness crab / hearts of palm / avocado / lemon basil

salads

ROASTED BEET SALAD — spoon leaf spinach / roasted mushrooms / toasted

hazelnuts / purple haze goat cheese

LITTLE GEM COBB SALAD — roasted Mary's chicken / blue cheese / bacon / avocado / sliced hardboiled egg

HARICOT VERTS & SHAVED ASAIN PEARS — red endive / gorgonzola dolce latte / walnut vinaigrette

entrees

PAN ROASTED CENTER CUT SWORDFISH — fall root vegetables / beluga lentil vinaigrette

JUMBO MAINE SCALLOPS — saffron-corn pudding / heirloom baby carrots / grilled artichokes

SHORT RIB & PORK BELLY — whipped celeriac / roasted root vegetables / cabernet braising reduction

In addition to its new seasonal menu, The Deck on Laguna Beach will continue to offer its popular Happy Hour Monday through Thursday from 4-6 p.m. Throughout the winter season, guests will continue to enjoy specially priced menu items as well as hand-shaken cocktails, draft beers and wines on tap to be enjoyed while listening to live music and taking in the unparalleled panoramic Pacific Ocean views.

The new menu is available daily for lunch and dinner. The Deck on Laguna Beach is located at 627 Sleepy Hollow Lane, nestled between the Pacific Edge Hotel and the Pacific Ocean, just off Pacific Coast Highway. For more information please visit <http://www.thedeckonlaguna.com>.

ABOUT THE DECK ON LAGUNA BEACH

The Deck on Laguna Beach brings together coastal culinary creations featuring the freshest seafood, cocktails, California wine and beer – just steps from the sand. The Deck is open for lunch and dinner, and is the backdrop for one of the most popular Happy Hours in Orange County Monday through Thursday from 4-6 p.m. The Deck on Laguna Beach is located at 627 Sleepy Hollow Lane, nestled between the Pacific Edge Hotel and the Pacific Ocean, just off Pacific Coast Highway. For more information, please visit thedeckonlaguna.com or follow The Deck via [Twitter](#), [Facebook](#), and [Instagram](#).

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