



# The Villa

— *San Juan Capistrano* —

Imagine a warm summer evening in an ancient courtyard, hidden by giant fruit trees and illuminated by lanterns. Surround by the ones you love, you walk down an aisle of tumbled stone. You share your first kiss as spouses while the Basilica bells chime. That's the picture that has been painted for you by John Q. and his crew. The same people who gave you The Ramos House Café, have now brought you The Villa San Juan Capistrano.

From the three hundred year old art on the walls, to the state of the art audio visual systems, from the hand hammered iron to the meticulous menu, every detail has been seen to. The Villa is both short of breathtaking, come experience it for yourself.

**“The better part of culinary magic occurs in the fields, not in the kitchen.”**

**—Gordon**





*Eat*

Allow me to tell you what sets the culinary experience at The Villa apart from all others. We do not allow outside caterers in, and by the same token we never let our team out of sorts like Oompa Loompas.

What this means is that we devote our attention to one client at a time. Simply put, your meal is the only thing on our plate. Now as to what goes on that plate, we work with only the finest butchers, bakers, and cheese makers around to stock the pantry. Next, we source our produce almost exclusively from local organic farmers and, finally, our team of amazing chefs put it all together fresh with love for you inside the four walls of

The Villa.

## Passed Appetizers

We recommend that you choose three or four of these little delights; or maybe one from each category would be fun. Hell, you can pick all 25 if you'd like. We can forgo the sit-down dinner and get straight to dancing. Whatever you choose, apps run \$4 a piece and we prepare one and half per person—so you're looking at \$6 per guest per selection.

**\*Amuse Bouche Option-** Allow our Chefs to make your selections for you and be pleasantly surprised with four of our favorites for the price of three.





**Heirloom Tomato, Baby Basil & Burrata Bruschetta**

**Tête du Moine on Soft Bread w Seasonal Fruit Mustard**

**House Boursin w Candied Lemon & Hazelnuts**

**Black Pepper Ginger Snaps w Triple Cream**

**\*If you are absolutely in love with a particular cheese, we will happily design an appetizer around it. Or...we can even create a separate course to follow your entrée.**



Fava Bean, Lemon & White Truffle Hummus

Warm Mushroom Duxelle on Toast w Double Cream & Garlic Flowers

Orzo Fritters w Roasted Vegetables & Baby Herb Pistou

Artichoke Tapenade & Yellow Tomato Crostini





24 Hour Caviar Blini w Traditional Accoutrements

Café Cured Salmon Lox Crème Fraîche

Little Crab Cakes w Remoulade



Mac 'n Cheese 'n Smoked Chicken Fritters w Peach Gastrique

Warm Wheat Crostini w Duck Mousse, Tart Cherries & Thyme



Bresaola Bouquets w 25 yr. Balsamic

Stuffed, Wrapped & Roasted Dates

Serrano Ham Croquettes w Mandarin Orange Marmalade From Our Trees

Seared Filet w Blueberries & Bleu Cheese

Teenii Martini Charcuterie

## Second Courses

This is the dish that awaits your guests at the table after cocktails, so...whether you're soup, salad, or cheese folk, bear in mind a few things when making your selection: the temperature of your evening, the wine you'll be pouring, and, of course, the fancy of your guests.

This course is priced at \$21 per person.



## Soup

Vichyssoise w Pink Poached Scallops & Baby Sorrel

Sweet Pea Soup w Parmesan Dumplings & Lemon Foam

Smoked Chicken Consommé w Green Apples & Goat Cheese Toast

## Salad

Heirloom Tomato Salad w Little Strawberries, Opal Basil & Soft Burrata

Little Gem Lettuce w Smoked Almonds, Boursin

& Seasonal Fruit Champagne Vinaigrette

Roasted Rainbow Beets w Toasted Hazelnuts, Goat Cheese & Rocket

# Mains

## Here's how the entrées work

First off, it's only polite to have a vegetarian option available, so let's throw that in.

Next, select a second entrée and your price per person is now \$41. If you choose to add a third selection, your cost would rise to \$46 per person and so on. Now, it's our opinion that any more than that starts to get unnecessarily spend-y and tends to slow down service. But if you should wish to carry on, don't let us stop you!



# Mains

Our Chefs can whip up anything your heart desires, but here are  
a few of our favorite things:

Roasted Vegetable & Portobella Mushroom Tian

Pomegranate Braised Short Ribs

Sautéed Giant Shrimp w Baby Basil & Lemon Oil

Braised Short Rib & Giant Shrimp Ménage à Deux

\*All plates are served on your choice of: Market Vegetable Orzo Risotto OR Lemon Whipped Potatoes



## Mains cont.

Jidori Chicken Sous Vide w Caramel Apple Chutney & Micro Thyme

Wild Scottish Salmon w Yellow Tomato Tapenade

Seared Day Boat Scallops w Pea Tendrils & Bacon Dressing

Seared Manhattan Steak w Port Wine Butter & Fried Onion Sprouts

\*All plates are served on your choice of: Market Vegetable Orzo Risotto OR Lemon Whipped Potatoes

## Bar

I'd like to think when it comes to it, we've raised the bar. We juice our own juices, we mix our own mixes, we even grow the herbs that we muddle. Our bar packages run anywhere from \$37 to \$47 per person, but the sky is always the limit and we can pull any corks you'd like.

Cheers!



## Standard (\$37)

A full bar including: professional bartenders, glassware, locally roasted coffee, old-fashioned sodas, fresh squeezed juices, well drinks, a selection of domestic and imported beers, a sparkling white wine toast, Murphy Goode Chardonnay, Benvolio Pinot Grigio, McManis Family Cabernet, and Meiomi Pinot Noir, winer service with dinner and your Signature Cocktails.

## Top Shelf (\$47)

The Top Shelf includes: all the goodies in the Standard Bar with slightly more refined liquors, wines, and craft beers, sparkling white wine toast, La Crema Chardonnay, Murphy Goode Sauvignon Blanc, Sterling Cabernet, La Crema Pinot Noir, Tattinger Champagne behind the bar, wine service with dinner, your Signature Cocktails, and a full espresso bar complete with baristas, brandies, and Baily's—the works!

# Signature Cocktails

## Lovers' Lemonade

*Vodka + Lemon + Strawberry + Basil*

## Proper Pimm's Cup

*Pimm's No. 1 + Ginger Ale + Cucumber + Seltzer*

## Sweet & Spicy Spanish Sangria

*Clove + Fruit + Rioja + Cinnamon*

## Cucumber Cooler

*Gin + Lime + Cucumber + Sugar*

## Platino Fresco

*Tequila + Elderflower + Mint + Grapefruit*

## Ol' Buck

*Bourbon + Campari + Strawberry + Ginger Beer*



