



Your Tasty Laguna Beach Dining Guide

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Laguna Beach, with its impressive artist community and gorgeous seaside location, is the ideal escape. And though it may be a quaint, sleepy town, there's nothing tired about the area's dining scene. From experiential fine dining to authentic lasagna using nonna's recipe, there's something for everyone.



Selanne Steak Tavern's Lord Stanley Cut, *Photo Credit: Selanne Steak Tavern*

For rare spirits, wine and a fine steak selection: Selanne Steak Tavern

Though hockey fans may be drawn here simply to say they ate at former NHL great Teemu Selänne's place, his namesake restaurant is pure delight for steakhouse lovers, too. Imagine expertly seared filet mignon or châteaubriand, served with a side of chef Joshua Severson's parsnips, butternut squash or Yukon Gold mashed potatoes — talk about your gourmet hat trick.

Selanne's 34-page tome of a drink menu is just as enticing. Rare wines, mostly from California, barrel-aged cocktails and other exquisite liquid treasures (such as an 80-year-old sherry) await here. Hot tip: Ask Vito Pasquale, wine enthusiast and sommelier, to curate a bespoke wine pairing and be prepared to be blown away.

Located in a restored 1930s cottage, Selanne's three unique dining spaces include an elegant upstairs dining room, a lively tavern scene and outdoor terrace.

And for those looking to wow that special meat-loving someone in the privacy of their own home, Selanne also has a butcher shop with cut-to-order aged Wagyu, as well as the chef's favorite seasonings.