



**JAMES BOYCE
EXECUTIVE CHEF OF STUDIO**

With his experienced, inventive approach to the culinary arts and dynamic leadership qualities, James Boyce was tapped to be the anchor of Studio when it opened in 2003. Now, five years later, there is no question that Boyce has and continues to be the motivating talent who has raised the bar for high-end dining in Southern California at the signature restaurant at Montage Laguna Beach.

The concept and overall experience of Studio is dedicated to highlighting the best this idyllic location has to offer – pristine ingredients from local purveyors, unsurpassed views of the Pacific Ocean and an elegantly casual approach to the dining experience. Laguna is also a place that perfectly suits Boyce's active lifestyle – from overseeing an award-winning designer kitchen, craftsman-style dining room and luxurious private Chef's Table to running on the beach, kayaking and bike riding.

A longtime scholar of food history, Boyce adheres to the fundamentals put forth by legendary chefs Antoine Carême and August Escoffier. He describes his artful approach to cooking as “modern French with Mediterranean nuances and very strong California influences.” “One of my passions is to redefine the classic dishes of the master chefs pleasing today's sophisticated palates.” He continues, “I have always worked hard to maintain strong ties with local fisherman, growers and greenmarkets. Fresh local ingredients and resources are fundamental to Studio's à la carte and tasting menus.”

Seasonal produce, daily-caught seafood, farm-raised meats and game are showcased on the ever-changing dinner menu with dishes such as: *Citrus-Marinated Dungeness Crab Fillets with Haas Avocado, Pink Grapefruit and Toasted Capers; Pan-Seared John Dory with Fennel Bulb, Cipollini Onions, Cauliflower and Madras Curry Sauce; and Braised Snake River Kobe-Style Short-Rib with Crispy Sweetbread, Royal Trumpet Mushrooms and Carpenter Farm Vegetables, Red Wine Sauce.*

Boyce's passions and allegiance to terroir have been duly noted since Studio's opening. The restaurant has most recently been recognized by *Robb Report* as one of “America's Finest Dining Restaurants,” has also been named one of *Esquire Magazine's* “Best New Restaurants in America” and *Food & Wine Magazine's* “Top 50 Hotel Restaurants”. Studio has also earned the “Best of Award of Excellence” from *Wine Spectator* and is rated one of *Zagat Survey's* “America's Top Restaurants”.

He joined Montage as executive chef of Studio after running all restaurant operations at The Phoenician resort's acclaimed culinary showpiece, Mary Elaine's, since 1999. He was nominated "Best Chef of the Southwest" by The James Beard Foundation in 2002. While overseeing the award-winning Scottsdale dining venue, he helped engineer its impressive ascent into world-class status, scoring a coveted trio: Five-Star status from *Mobil Travel Guide*, a prestigious Five Diamond designation by the American Automobile Association and the Grand Award from *Wine Spectator*.

This 20-year industry veteran launched his culinary career at New York's venerable Le Cirque, where he worked for six years under the tutelage of Daniel Boulud. While working in New York, Boyce studied at the Culinary Institute of America (CIA) in Hyde Park, graduating with top honors.

In 1990, Boyce made his first trip west to The Phoenician, where he worked with Mary Elaine's former chef de cuisine, Alex Stratta. After an initial five years with The Phoenician, he went to Caesar's Palace in Las Vegas as chef de cuisine at Palace Court.

He joined Loews Coronado Bay Resort as executive chef in 1995. While heading culinary operations for Loews, he made a name for himself as one of Southern California's leading chefs, earning critical acclaim and a variety of awards.

Throughout his career, Boyce has consistently accrued the industry's top awards, accolades and respect. He has appeared on NBC's "*The Today Show*", ABC's "*The Tony Danza Show*" and "Good Day LA" and has been featured in numerous publications, including *Food & Wine*, *Cooking Light*, *Bon Appétit*, *Sante*, *House Beautiful*, *The Los Angeles Times*, *San Diego Union-Tribune*, *Orange County Register*, *The Wall Street Journal*, *Men's Health*, *Runner's World*, *Cookie*, *Coastal Living*, *Riviera*, *Coast*, *Orange Coast Magazine*, *Food Arts* and *Nation's Restaurant News*. He has also appeared in the PBS television series "*How To Cook Everything: Bittman Takes On America's Chefs*" (2005) the PBS series "*At The Chef's Table*" (2004) and has been featured in the "*Food & Wine Annual Cookbook*."

Boyce is a popular guest chef at culinary and cause-related events such as the Jazz Festival in Aspen; the Laguna Art Museum's "Palette to Palate" Gala Benefit; The James Beard Foundation's "Chefs and Champagne" event in The Hamptons and Los Angeles; Jackson Hole Wine Auction and The Food & Wine Festival at National Harbor. He recently participated in opening night of "Chefdance" during the Sundance Film Festival in Park City, Utah, and Wine Spectator's Best of the Best event at the 2008 Food Network's South Beach Wine and Food Festival which is the festival's highest profile event.

He leads an active outdoor lifestyle in Laguna Beach where he lives with his wife, daughter and son and is working on his first cookbook and television show.

chef's tasting menu

TASTING OF LOCAL OYSTERS

granité of watermelon and jalapeño, coriander and st. germain
le Clos du Caillou Rosé, Côtes Du Rhône, France 2004

MCGRATH FARMS ENGLISH PEA AND GOAT CHEESE AGNOLOTTI

baby cuttlefish à la grecque, dill, white anchovy butter
François Chidaine Vouvray, Clos Baudoin, Loire Valley, France 2006

CONFIT AUSTRALIAN LOBSTER TAIL

artichoke barigoule and smoked bacon, leek and sorrel velouté
Catena Alta Chardonnay, Adrianna Vineyard, Mendoza, Argentina 2005

GRILLED VEAL FLANK STEAK AU POIVRE

fermented garlic, wild mushroom and okinawa sweet potato ragoût, green szechuan pepper
Miura Pinot Noir, Silacci Vineyard, Monterey, California 2004

TOMME DU BERGER

candied kumquats and pecans, local buckwheat honey
Lindeman's Lambic, Pêche, Belgium

HOUSEMADE ANGEL FOOD CAKE

lace tuile and jasmine gelato, raspberry ice
Cascinetta Vietti Moscato d'Asti, Piedmont, Italy 2007

starters

SALAD OF DUNGENESS CRAB

beylik farms heirloom tomatoes and spearmint, lemon aioli

TIERRA FARMS EGYPTIAN BEET CARPACCIO

cypress grove midnight moon, satsuma tangerines and harry's berries strawberries, late-harvest riesling vinaigrette

TASMANIAN PEPPER-CRUSTED TOMBO LOIN

poached nectarines and polito farms agretti, pickled ramps

SLOW-CURED ALASKAN SALMON TARTARE

white alverta osetra, shaved muskmelon and surprise avocado, tarragon cream

CRISPY LA QUERCIA PROSCIUTTO RISOTTO

baby fava beans and basil, toasted pine nuts

PAN-SEARED LA BELLE FARMS FOIE GRAS

burlap cherry and hazelnut baklava, anise syrup

entrées

SNAP PEA-CRUSTED MAINE DIVER SEA SCALLOPS

pearl barley and thyme, sweet corn cream

WHOLE-ROASTED GREEK ORATA

oregon morels and grape leaves, frog hollow farms apricot and port wine sauce

OVEN-ROASTED SPANISH TURBOT

sonoma duck confit, wilted escarole and bluefoot mushrooms, smoked garlic and cashew cream

GRILLED TENDERLOIN OF BRANDT NATURAL BEEF

mcgrath farms baby vegetables and crisp ricotta gnudi, pinot noir sauce

XERES VINEGAR-BRAISED SHORT RIBS

marinated heirloom chicory and rose potato salad, sherry vinegar

HERB-CRUSTED RACK OF COLORADO LAMB

salad of haricots verts, sun sugar tomatoes and white corn polenta, basil pesto

JAPANESE MIYAKONOJO WAGYU BEEF

FLANK

bamboo sticky rice, lemon grass reduction

TENDERLOIN

spring vegetable ragoût, red wine sauce